



# Southwestern-Style Pork Fajitas

with Tomato Lime Salsa and Cheddar Cheese

35 Minutes



Ground Pork



Onion, sliced



Sweet Bell Pepper



Southwest  
Spice Blend



Lime



Baby Tomatoes



Cilantro



Cheddar Cheese,  
shredded



Sour Cream



Flour Tortillas

HELLO SWEET PEPPERS

*A sweet pepper is just a green pepper that has been left on the vine to ripen*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust Out

Baking sheet, medium bowl, measuring spoons, zester, aluminum foil, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Onion, sliced	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Southwest Spice Blend	1 tbsp	2 tbsp
Lime	1	1
Baby Tomatoes	227 g	454 g
Cilantro	7 g	7 g
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Flour Tortillas	6	12
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



## Roast veggies

Core, then cut **peppers** into ¼-inch strips. Finely chop **1 tbsp onion** (dbl for 4 ppl). Toss **peppers, half the Southwest Spice Blend** and **remaining onion slices** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until softened, 18-20 min.



## Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork** and **remaining Southwest Spice Blend**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*



## Finish prep and make salsa

While **veggies** roast, zest, then juice **half the lime** (whole lime for 4 ppl). Cut **remaining lime** into wedges. Roughly chop **cilantro**. Halve **tomatoes**. Combine **chopped onion, tomatoes, cilantro, ½ tbsp lime juice** and **½ tbsp oil** (dbl both for 4 ppl) in a medium bowl. Season with **salt** and **pepper**. Set aside.



## Warm tortillas

While **pork** cooks, wrap **tortillas** in foil to create a packet (make 2 packets for 4 ppl). Heat in the **top** of the oven, until **tortillas** are warm and flexible, 5-6 min.



## Make crema

Mix **sour cream** and **lime zest** in a small bowl. Season with **salt** and **pepper**. Set aside.



## Finish and serve

Fill **each tortilla** with **pork** and **veggies**. Top **with** **salsa** and **lime crema**. Sprinkle with **cheese**. Squeeze over a **lime wedge**, if desired.

## Dinner Solved!