







FUN-DAY FAJITA BAR

with Southwestern Pork, Onion, and Bell Peppers



HELLO
SOUTHWEST SPICE BLEND
Chili powder, garlic, and cumin make for a smoky yet subtle seasoning.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 730

-  Red Onion
-  Lime
-  Cilantro
-  Southwest Spice Blend
-  Sour Cream (Contains: Milk)
-  Heirloom Grape Tomatoes
-  Bell Peppers*
-  Pork Chops
-  Flour Tortillas (Contains: Wheat)
-  Cheddar Cheese (Contains: Milk)

* Your bell peppers may be orange, yellow, or red. No matter what the color, they will still be delicious!

START STRONG


The Southwest spice blend has a mild heat, which may not be so friendly to younger taste buds. Feel free to use less than the whole amount when adding it to the pork and veggies.

BUST OUT

- Zester
- Small bowl
- Large pan
- Paper towel
- Vegetable oil (4 tsp)

INGREDIENTS

Ingredient 4-person

- Red Onion 1
- Heirloom Grape Tomatoes 8 oz
- Lime 1
- Bell Peppers 2
- Cilantro ½ oz
- Pork Chops 24 oz
- Southwest Spice Blend  2 TBSP
- Flour Tortillas 12
- Sour Cream 8 TBSP
- Cheddar Cheese 1 Cup

HELLO WINE



PAIR WITH
Stemwinder Mendoza
Malbec, 2016

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 HelloFRESH



1 PREP

Wash and dry all produce. Halve and peel **onion**. Thinly slice one half; finely dice other half until you have ¼ cup diced onion. Quarter **tomatoes**. Zest **lime** until you have 1 tsp zest, then cut into halves. Core and seed **bell peppers**, then thinly slice. Chop **cilantro**.



4 COOK PORK

Cut **pork** into thin strips, slicing against the grain. Season with **salt** and **pepper**. When **veggies** are done, remove from pan and set aside. Heat another large drizzle of **oil** in same pan over medium-high heat. Add as much pork as will fit without crowding (you may need to work in batches). Cook, tossing occasionally, until browned all over and nearly cooked through, 3-4 minutes per batch.



2 MAKE SALSA

In a small bowl, toss together **diced onion, tomatoes, lime zest**, a squeeze of **lime juice**, and half the **cilantro**. Season with **salt** and **pepper**. Set aside until meal is ready. **TIP:** If you don't have a microwave to use in step 5, now is a good time to preheat your oven to 425 degrees.



5 TOSS FILLING AND WARM TORTILLAS

Return **veggies** and all **pork** to pan along with **Southwest spice** and a squeeze of **lime juice**. Cook, tossing, until pork is no longer pink in center, 2-3 minutes. Meanwhile, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds. **TIP:** Alternatively, wrap tortillas in foil and warm in oven for 5 minutes at 425 degrees.



3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion** and **bell peppers**. Cook until softened and slightly blistered, 4-5 minutes, tossing occasionally. Season with **salt** and **pepper**.



6 SET UP FAJITA BAR

When everything is ready, set up a station for the fajitas: place **salsa, filling, tortillas, sour cream, cheddar**, and remaining **cilantro** in individual plates or bowls and invite everyone to assemble their own fajitas.

FRESH TALK

Can you describe this meal in three words?

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