













# HALL OF FAME FUN-DAY FAJITA BAR with Southwestern Pork, Tomato Salsa, and Cheddar Cheese



**HELLO**  
**HALL OF FAME**  
Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 760**

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

## START STRONG

If you don't have a microwave, warm the tortillas by wrapping them in aluminum foil and putting them in the oven at 400 degrees for 5 minutes.

## BUST OUT

- Zester
- Small bowl
- Large pan
- Paper towel
- Oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                         |                 |
|-------------------------|-----------------|
| • Red Onion             | 1   1           |
| • Grape Tomatoes        | 4 oz   8 oz     |
| • Lime                  | 1   1           |
| • Red Bell Pepper       | 1   2           |
| • Cilantro              | ¼ oz   ½ oz     |
| • Pork Chops            | 12 oz   24 oz   |
| • Southwest Spice Blend | 1 TBSP   2 TBSP |
| • Flour Tortillas       | 6   12          |
| • Sour Cream            | 4 TBSP   8 TBSP |
| • Cheddar Cheese        | ½ Cup   1 Cup   |

## HELLO WINE



PAIR WITH

El Murciélago Chile Cabernet, 2015

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## 1 PREP

Wash and dry all produce. Halve and peel **onion**. Thinly slice one half. Finely dice other half until you have 2 TBSP diced onion. Quarter **tomatoes**. Zest **lime** until you have ½ tsp zest, then cut into halves. Core and seed **bell pepper**, then thinly slice. Chop **cilantro**.



## 4 COOK PORK

While veggies cook, slice **pork** against the grain into thin strips. Season with **salt** and **pepper**. When **veggies** are done, remove from pan and set aside. Heat another drizzle of **oil** in same pan over medium-high heat. Add as much pork as will fit without overcrowding (you may need to work in batches). Cook, tossing occasionally, until browned and nearly cooked through, 2-4 minutes.



## 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'll be warming your tortillas in the oven and not the microwave, now is a good time to preheat it to 400 degrees.



## 5 TOSS FILLING AND WARM TORTILLAS

Return **veggies** and all **pork** to pan, then toss in **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.



## 3 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion** and **bell pepper**. 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.

## ONE OF A KIND!

DIY fajitas mean dinner is served just the way you like it.

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