



FUN-DAY FAJITA BAR

with Southwestern Pork, Tomato Lime Salsa, and Cheddar Cheese



HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin make for a sultry, subtle seasoning.

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 820



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, you can 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

The Descent Valle Central Merlot, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

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



4 COOK PORK

Thinly slice pork against the grain into 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 until browned and nearly cooked through, 1-2 minutes per side.



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 along with Southwest spice blend and a squeeze of lime juice. Cook, tossing, until pork is no longer pink in center, 2-3 minutes. 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!

D.I.Y. fajitas mean dinner is served just the way you like it.

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