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## Fiery Pork Fajitas

with Blistered Peppers and Guacamole

Fajitas are a guaranteed crowd pleaser—especially when guacamole is involved. If you don't want your fajitas on the fiery side, simply cut back on the Thai chili pepper!

35 min

level 1

nut free

dairy free



Pork Chops



Spinach Flour Tortillas



Avocado



Red Bell Pepper



Cilantro



Lemon



Red Onion




Thai Chili Pepper



Southwest Spice Blend

## Ingredients

	2 People	4 People
Pork Chops	12 oz	24 oz
Spinach Flour Tortillas	1) 2)	8
Avocado	1	2
Red Bell Pepper	1	2
Cilantro	¼ oz	½ oz
Lemon	1	1
Red Onion	1	2
Thai Chili Pepper 	1	1
Southwest Spice Blend	1 t	2 t
Olive Oil*	2 t	4 t

\*Not Included

## Allergens

1) Wheat

2) Soy

## Tools

Zester, Small Bowl,  
Large Pan, Tin Foil

Ruler

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**Nutrition per person** Calories: 656 cal | Fat: 31 g | Sat. Fat: 8 g | Protein: 47 g | Carbs: 53 g | Sugar: 8 g | Sodium: 438 mg | Fiber: 12 g

Make sure to wash and dry produce before prepping or cooking!



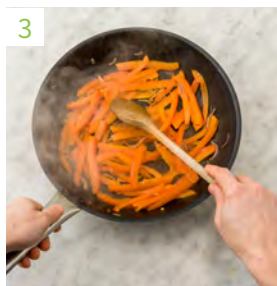
1

**1 Prep the ingredients:** Preheat the oven to 350 degrees. Halve, peel, and thinly slice the **onion**. Take several sliced onions, and finely dice **2 Tablespoons** to use for the **guacamole**. Zest, then halve the **lemon**. Core, seed, and remove the white ribs from the **bell pepper**, then thinly slice. Finely chop the **cilantro**. Mince the **Thai chili pepper**.



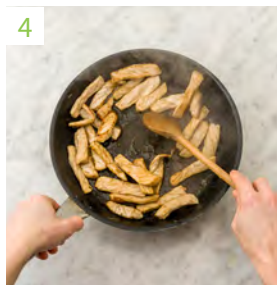
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**2 Make the guacamole:** Halve, peel, and pit the **avocado**, then scoop out the flesh with a spoon. In a small bowl, mash together the **avocado**, **diced onion**, **lemon zest**, a pinch of **cilantro**, and a squeeze of **lemon juice**. Season with **salt** and **pepper**.



3

**3 Cook the vegetables:** Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **sliced onion** and **bell pepper** to the pan and cook, tossing for 4-5 minutes, until soft and slightly blistered. Season with **salt** and **pepper**.



4

**4 Sear the pork:** Meanwhile, thinly slice the **pork** against the grain into strips and season with **salt** and **pepper**. When the **bell peppers** and **onions** are done, remove them from the pan and set them aside. Heat another drizzle of **oil** in the same pan over high heat. Sear the pork for 1-2 minutes per side, until browned but not fully cooked through. **TIP:** You may need to work in batches.

**5 Season and finish the pork:** Add the **vegetables** to the pan with the **pork**. Stir in the **Southwest spice blend**, a squeeze of **lemon**, and as much **Thai chili pepper** as you like (start with a little and go up from there!). Cook over low heat until the pork is cooked through.

**6 Warm the tortillas:** Wrap the **tortillas** in tin foil and place in the oven for 5 minutes to warm.

**7 Assemble the Fiery Pork Fajitas:** Everyone can assemble their own **fajitas** with the **tortillas**, **pork**, **veggies**, **guacamole**, and **chopped cilantro**. Enjoy!