



MAR
2017



Sizzling Pork Fajitas

with Charred Peppers, Lime Crema and Salsa Fresca

A plate of sizzling fajitas is just what the doctor ordered on this winter night! Charred peppers and golden onions are paired with perfectly seasoned pork strips, lime-scented crema and a homemade salsa fresca!

 *Prep*
30 min



Pork Tenderloin



Flour Tortillas



Plum Tomato



Red Bell Pepper



Red Onion



Lime



Cilantro



Mexican
Seasoning




Chipotle Chili
Powder



Sour Cream

Ingredients

	2 People	4 People	
Pork Tenderloin, strips	1 pkg (340 g)	2 pkg (680 g)	
Flour Tortillas, 6-inch	6	12	1)
Plum Tomato	2	4	
Red Bell Pepper	1	2	
Red Onion, sliced	2 pkg (227 g)	3 pkg (340 g)	
Lime	2	4	
Cilantro	1 pkg (14 g)	1 pkg (14 g)	
Mexican Seasoning	1 pkg (2 tbsp)	2 pkg (4 tbsp)	
Chipotle Powder 	1 pkg (1 tsp)	1 pkg (1 tsp)	
Sour Cream	2 pkg (1/3 cup)	4 pkg (2/3 cup)	2)
Olive or Canola Oil*			

*Not Included

Allergens

1) Wheat/Blé

2) Milk/Lait

Tools

Measuring Spoons, Zester, Baking Sheet, 2 Small Bowls, Large Non-Stick Pan

Ruler

0 in 1/4 in 1/2 in 3/4 in 1 in

Nutrition per person Calories: 730 cal | Fat: 21 g | Protein: 50 g | Carbs: 81 g | Fibre: 5 g | Sodium: 863 mg

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1 Preheat the oven to 450°F (to roast the peppers and onions). Start prepping when the oven comes up to temperature!

2 Prep: **Wash and dry all produce.** Cut the **tomatoes** into 1/2-inch cubes. Core and thinly slice the **bell pepper**. Finely chop **2 tbsp red onion strips** (double for 4 people). Zest, then juice the **limes**. Roughly chop the **cilantro**.



3 Char the peppers: Toss the **bell pepper** and **remaining red onion strips** with a drizzle of **oil** on a baking sheet. Season with **half the Mexican seasoning, a pinch of chipotle powder, salt and pepper.** (Add more **chipotle powder** if you like it spicier - a little goes a long way!) Roast in the centre of the oven, stirring halfway through cooking, until veggies are soft and golden, 18-20 min.





4 Make the **salsa fresca** and **lime crema**: Meanwhile, in a small bowl, combine the **tomato, chopped red onion, half the lime zest and half the lime juice.** In another small bowl, mix the **sour cream, cilantro, remaining lime zest and remaining lime juice.** Season with **salt and pepper.**

5 Warm the **tortillas**: Wrap the **tortillas** in tin foil and place in the oven to warm for 4-5 min. (You can skip this step if you don't want to warm the tortillas!)

6 Cook the **pork**: Meanwhile, heat a large non-stick pan over medium-high heat. Season the **pork** with **remaining Mexican seasoning, a pinch of chipotle powder, salt and pepper.** Add a drizzle of **oil** to the pan, then the pork. Cook, stirring occasionally, until brown and sizzling, 2-3 min.

7 Finish and serve: Let everyone assemble their own **pork fajitas** with the **tortillas, pork, veggies, crema and salsa fresca.** Enjoy!

Share your masterpiece! Tag your photos with #HelloFreshLife and share on   

HelloFresh.ca | hello@hellofresh.ca