



Sizzling Pork Fajitas

with Roasted Peppers, Lime Crema and Salsa Fresca

30 Minutes



Pork Strips



Flour Tortillas, 6-inch



Roma Tomato



Sweet Bell Pepper



Red Onion



Lime



Mexican Seasoning



Chipotle Powder



Sour Cream

HELLO FAJITAS

This Tex-Mex classic is the ultimate crowd-pleaser

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 1:

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust Out

Medium bowl, aluminum foil, paper towels, baking sheet, zester, measuring spoons, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Pork Strips	340 g	680 g
Flour Tortillas, 6-inch	6	12
Roma Tomato	160 g	320 g
Sweet Bell Pepper	160 g	320 g
Red Onion	113 g	227 g
Lime	1	2
Mexican Seasoning	2 tbsp	4 tbsp
Chipotle Powder 🌶️	1 tsp	1 tsp
Sour Cream	6 tbsp	12 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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Roast veggies

Core, then cut **pepper** into ¼-inch slices. Peel, halve then thinly slice the **onion**. Toss **peppers, half the onions, half the Mexican seasoning, 1 tbsp oil** (dbl for 4 ppl) and **½ tsp chipotle powder** on a baking sheet. (**NOTE:** Reference Heat Guide.) Season with **salt and pepper**. Roast in the **middle** of the oven, stirring halfway through cooking, until tender, 18-20 min.



Prep pork

Pat **pork** dry with paper towels, then cut into 1-inch pieces. Toss together **pork** and **remaining Mexican seasoning** in a medium bowl. Season with **salt and pepper**.



Make salsa fresca

While **veggies** roast, zest, then juice **lime**. Cut **tomatoes** into ¼-inch pieces. Finely chop **remaining onions**. Combine **tomatoes, chopped onions, 2 tbsp lime juice** and **2 tbsp oil** (dbl both for 4 ppl) in a small bowl. Season with **salt and pepper**. Set aside.



Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **pork**. Cook, stirring occasionally, until golden-brown and cooked through, 3-4 min.** (**NOTE:** Don't overcrowd the pan. For 4 ppl, cook pork in 2 batches using 1 tbsp oil for each batch!)



Make crema

Combine **sour cream** and **lime zest** in another small bowl. Season with **salt and pepper**. Set aside.



Finish and serve

While **pork** cooks, wrap **tortillas** in foil. Heat in the **middle** of the oven, until warm and flexible, 4-5 min. (**NOTE:** For 4 ppl, divide tortillas into 2 stacks.) Fill **each tortilla** with **pork** and **veggies**. Top with **salsa fresca** and a dollop of **lime crema**.

Dinner Solved!