



Sizzling Pork Fajitas

with Roasted Peppers, Lime Crema and Salsa Fresca

Optional Spice 30 Minutes



Ground Pork



Flour Tortillas



Roma Tomato



Sweet Bell Pepper



Red Onion



Lime



Cilantro



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 (dbl for 4 ppl):

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

Bust Out

Baking sheet, measuring spoons, zester, aluminum foil, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Flour Tortillas	6	12
Roma Tomato	160 g	320 g
Sweet Bell Pepper	160 g	320 g
Red Onion	113 g	226 g
Lime	1	2
Cilantro	7 g	14 g
Mexican Seasoning	2 tbsp	4 tbsp
Chipotle Powder 🌶️	1 tsp	1 tsp
Sour Cream	6 tbsp	12 tbsp
Sugar	½ tsp	1 tsp
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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Roast veggies

Core, then cut **pepper** into ¼-inch slices. Peel, then cut three-quarters of the **onion** into ¼-inch slices. Add **peppers, sliced onions, half the Mexican Seasoning, 1 tbsp oil** (dbl for 4 ppl) and **¼ tsp chipotle powder** to a baking sheet. (NOTE: Reference Heat Guide.) Season with **salt and pepper**, then toss to combine. Roast in the **middle** of the oven, stirring halfway through cooking, until tender, 18-20 min.



Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.** Add **remaining Mexican Seasoning** and cook, stirring often, until fragrant, 1 min. Season with **pepper**.



Make salsa fresca

While **veggies** roast, zest, then juice **half the lime**. Cut **remaining lime** into wedges. Roughly chop **cilantro**. Cut **tomatoes** into ¼-inch pieces. Finely chop **remaining onion**. Combine **tomatoes, chopped onions, ½ tsp sugar, ½ tbsp lime juice and 1 tbsp oil** (dbl all for 4 ppl) in a small bowl. Season with **salt and pepper**. Set aside.



Warm tortillas

While **pork** cooks, wrap the **tortillas** in foil and place in the **top** of the oven, until warm for 4-5 min. (NOTE: For 4 ppl, divide tortillas into 2 stacks.)



Make crema

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



Finish and serve

Top **each tortilla** with **pork and veggies**. Top with **salsa fresca** and a **dollop of lime crema**. Sprinkle **remaining cilantro** over top. Squeeze over a **lime wedge**, if desired.

Dinner Solved!