



# FUN-DAY FAJITA BAR

with Southwestern Pork, Onions, and Bell Pepper



## HELLO

### SOUTHWEST SPICE BLEND

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

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 670



Red Onion



Roma Tomatoes



Lemon



Red Bell Peppers



Scallions



Pork Chops



Southwest Spice Blend



Flour Tortillas  
(Contains: Wheat)



Sour Cream  
(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 325 degrees for 5 minutes.

## BUST OUT

- Zester
- Medium bowl
- Large pan
- Paper towel
- Oil (4 tsp)

## INGREDIENTS

Ingredient 4-person

- Red Onion 1
- Roma Tomatoes 2
- Lemon 1
- Red Bell Peppers 2
- Scallions 4
- Pork Chops 24 oz
- Southwest Spice Blend  2 TBSP
- Flour Tortillas 12
- Sour Cream 4 TBSP

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**1 PREP** Wash and dry all produce. Halve and peel **onion**. Thinly slice one half. Finely dice the other half until you have  $\frac{1}{4}$  cup diced onion. Core, seed, and dice **tomatoes**. Zest **lemon** until you have **1 tsp zest**, then cut lemon into halves. Core, seed, and remove white ribs from **bell peppers**, then cut into thin slices. Trim, then thinly slice **scallions**, keeping greens and whites separate.



**4 COOK PORK** While veggies cook, thinly slice **pork chops** against grain into strips. Season with **salt** and **pepper**. When veggies are done, remove from pan and set aside. Heat another large drizzle of **oil** in same pan over high heat. Add as many **pork strips** as you can 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 medium bowl, toss together **tomatoes, diced onion, lemon zest,** and a squeeze of **lemon juice**. 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, this is a good time to preheat it to 325 degrees.



**5 TOSS FILLING AND WARM TORTILLAS** Return **veggies** and all of **pork** to pan. Toss in **Southwest spice blend** and a squeeze of **lemon juice**. (**TIP:** the spice blend has a mild heat—use less if desired.) Continue tossing until pork is cooked through, 2-3 minutes. Wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



**3 COOK VEGGIES** Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion, scallion whites,** and **bell peppers**. Cook until **onions** and **bell peppers** are 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,** and **scallion greens** in individual plates or bowls and invite everyone to assemble their own fajitas.



KIDS CAN HELP!

## ONE OF A KIND!

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