



FUN-DAY FAJITA BAR

with Southwestern Pork, Tomato Salsa, and Cheddar Cheese

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HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring flavors that gallop in like a cowboy at the rodeo.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 740**



Red Onion



Lime



Cilantro



Southwest
Spice Blend



Sour Cream
(Contains: Milk)



Heirloom
Grape Tomatoes



Bell Pepper*



Pork Chops



Flour Tortillas
(Contains: Wheat)



Cheddar Cheese
(Contains: Milk)

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

If you don't have a microwave, wrap the tortillas in aluminum foil and let them warm in the oven at 425 degrees for 5 minutes.

BUST OUT

- Zester
- Small bowl
- Large pan
- Paper towel
- Vegetable oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Red Onion 1 | 1
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Lime 1 | 1
- Bell Pepper 1 | 2
- Cilantro ¼ oz | ½ oz
- Pork Chops 12 oz | 24 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Flour Tortillas 6 | 12
- Sour Cream 4 TBSP | 8 TBSP
- Cheddar Cheese ½ Cup | 1 Cup

WINE CLUB

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1 PREP

Wash and dry all produce. Halve and peel **onion**. Thinly slice one half. Finely dice other half until you have 2 TBSP diced onion. Quarter **tomatoes**. Zest ½ tsp zest from **lime**, then cut in half. Core and seed **bell pepper**, then thinly slice. Chop **cilantro**.



2 MAKE SALSA

In a small bowl, toss together **diced onion, tomatoes, lime zest**, a squeeze of **lime juice**, and half the **cilantro**. Season with **salt** and **pepper**. Set aside until meal is ready.



3 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion** and **bell pepper**. Cook, tossing occasionally, until softened and bell pepper is slightly blistered, 4-5 minutes. Season with **salt** and **pepper**.



4 COOK PORK

While veggies cook, slice **pork** against the grain into thin strips. Season with **salt** and **pepper**. When **veggies** are done, remove from pan and set aside. Heat another drizzle of **oil** in same pan over medium-high heat. Add as much pork as will fit without overcrowding (you may need to work in batches). Cook, tossing occasionally, until browned and nearly cooked through, 2-4 minutes.



5 TOSS FILLING AND WARM TORTILLAS

Return **veggies** and all **pork** to pan, then toss in **Southwest spice** and a squeeze of **lime juice**. Cook, tossing, until pork is no longer pink in center, 2-3 minutes. Meanwhile, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



6 SET UP FAJITA BAR

When everything is ready, set up a station for the fajitas. Place **salsa, filling, tortillas, sour cream, cheddar**, and remaining **cilantro** in individual plates or bowls and invite everyone to assemble their own fajitas.

ONE OF A KIND!

DIY fajitas mean dinner is served just the way you like it.

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