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## Pork Fajitas

with Blistered Peppers and Sour Cream

When in doubt, Tex-Mex is always the answer. We've swapped out beef for pork but kept the classic nutritious and colorful veggies. And fear not, our spice blend is mild enough for everyone to enjoy, especially when a dollop (or two) of sour cream is involved.



Prep: 10 min  
Total: 35 min



level 1



nut  
free



Pork  
Chops



Flour  
Tortillas



Roma  
Tomatoes



Red Bell  
Peppers



Lemon



Red  
Onion



Scallions



Southwest  
Spice Blend



Sour  
Cream

## Ingredients

		4 People
Pork Chops		24 oz
Flour Tortillas	1)	8
Roma Tomatoes		2
Red Bell Peppers		2
Lemon		1
Red Onion		1
Scallions		4
Southwest Spice Blend		2 T
Sour Cream	2)	4 T
Olive Oil*		4 t

\*Not Included

## Allergens

1) Wheat

2) Milk

## Tools

Zester, Medium bowl, Large pan, Foil

**Nutrition per person** Calories: 620 cal | Fat: 19 g | Sat. Fat: 5 g | Protein: 49 g | Carbs: 65 g | Sugar: 8 g | Sodium: 657 mg | Fiber: 8 g

1



**1 Prep: Wash and dry all produce.** Preheat the oven to 350 degrees. Halve, peel, and thinly slice the **onion**. Finely dice  $\frac{1}{4}$  cup of the sliced **onion** for the **salsa fresca**. Core, seed, and dice the **tomatoes**. Zest **1 teaspoon lemon zest**. Halve the **lemon**. Core, seed, and thinly slice the **bell peppers**. Thinly slice the **scallions**, keeping the **greens** and **whites** separate.

3



**2 Make the salsa fresca:** In a medium bowl, combine the **tomatoes**, diced **onion**, **lemon zest**, and a squeeze of **lemon juice**. Season with **salt** and **pepper**.

**3 Cook the veggies:** Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add the sliced **onion**, **scallion whites**, and **peppers** to the pan. Cook, tossing, for 4-5 minutes, until the peppers are soft and slightly blistered. Season with **salt** and **pepper**.

4



**4 Cook the pork:** Meanwhile, thinly slice the **pork chops** against the grain into strips before seasoning with **salt** and **pepper**. When the **peppers** and **onions** are done, remove from the pan and set aside. Heat another large drizzle of **olive oil** in the same pan over high heat. Working in batches, sear the **pork strips** 1-2 minutes per side, until browned but not yet cooked through.

**5 Toss together:** Add the **veggies** to the pan with the **pork**. Stir in the **Southwest spice blend** and a squeeze of **lemon juice**. Cook, tossing, until the pork is cooked through, 2-3 minutes.

5



**6 Warm the tortillas and serve:** Meanwhile, wrap the **tortillas** in foil and place in the oven to warm 3-5 minutes. When everything is ready, make a fajita bar! Let everyone assemble their own **pork fajitas** with the **tortillas**, **pork**, **veggies**, **sour cream**, and **salsa fresca**. Sprinkle each fajita with **scallion greens** and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

