



FUN-DAY FAJITA BAR

with Southwestern Pork, Tomato Lime Salsa, and Cheddar Cheese



HELLO

SOUTHWEST SPICE BLEND

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

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 820



Red Onion



Lime



Cilantro



Southwest
Spice Blend



Sour Cream
(Contains: Milk)



Grape Tomatoes



Red Bell Peppers



Pork Chops



Flour Tortillas
(Contains: Wheat)



Cheddar Cheese
(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 400 degrees for 5 minutes.

BUST OUT

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

INGREDIENTS

Ingredient 4-person

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

HELLO WINE



PAIR WITH

The Descent Valle Central Merlot, 2015

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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 ¼ cup diced onion. Quarter **tomatoes**. Zest **lime** until you have 1 tsp zest, then cut into halves. Core, seed, and remove white ribs from **bell peppers**, then thinly slice. Chop **cilantro**.



4 COOK PORK

Thinly slice **pork** against the 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 medium-high heat. Add as much pork as will fit without overcrowding (you may need to work in batches). Cook, tossing, until browned all over and nearly cooked through, 3-4 minutes per batch.



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. **TIP:** If you'll be warming your tortillas in the oven and not the microwave, now is a good time to preheat it to 400 degrees.



5 TOSS FILLING AND WARM TORTILLAS

Return **veggies** and all **pork** to pan along with **Southwest spice blend** and a squeeze of **lime juice**. Cook, tossing, until pork is no longer pink in center, 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** and **bell peppers**. Cook until 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**, **cheddar**, and remaining **cilantro** in individual plates or bowls and invite everyone to assemble their own fajitas. 

ONE OF A KIND!

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

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