













FUN-DAY FAJITA BAR

with Southwestern Pork, Tomato Salsa, and Cheddar Cheese



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)
-  Roma Tomato
-  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
• Roma Tomato	1 2
• Lime	1 1
• Bell Pepper	1 2
• Cilantro	¼ oz ¼ 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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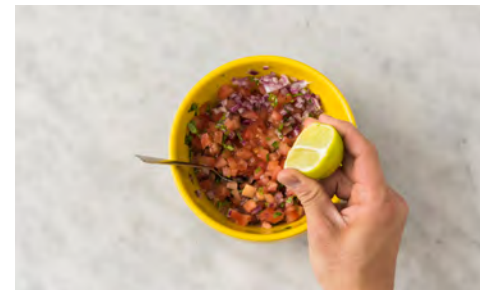


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1 PREP

Wash and dry all produce. Halve and peel **onion**. Thinly slice one half. Finely dice other half until you have 2 TBSP diced onion. Core and chop **tomato**. 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, tomato, 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 of the **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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