



Everything
But The Chef

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Smoky Pork Fajitas

It's time for a fiesta! Ditch the boring mince and wrap your chops around this delicious fajita full of smoky capsicum and pork strips. We love the addition of tangy yoghurt in here too – if you thought you couldn't do Mexican without cheese, think again!



Prep: 15 mins

Cook: 25 mins

Total: 40 mins



level 1



Pork Strips



Zucchini



Carrot



Capsicum



Mexican Seasoning



Yoghurt



Tomato




Tortillas



Baby Spinach

2P	4P	Ingredients
6	12	tortillas
1 tbs	2 tbs	olive oil *
250 g	500 g	pork strips
2 tsp	1 tbs	HelloFresh Mexican seasoning
1	2	zucchini, grated 
1	2	carrot, grated
1	2	capsicum, sliced
70 g	140 g	baby spinach, washed
1	2	tomato, diced
1 tub	2 tubs	yoghurt

 May feature in another recipe

* Good to have at home

Nutrition per serving

Energy	3240	Kj
Protein	47.4	g
Fat, total	31.8	g
-saturated	9.8	g
Carbohydrate	67.9	g
-sugars	18.9	g

Measuretool

0 cm	1 cm	2 cm



1 Preheat the oven to **200°C/180°C** fan forced.

2 Wrap the **tortillas** in foil. Place the wrapped tortillas in the oven for **8-10 minutes** or until warmed through.

3 Meanwhile, heat the **oil** in a large frying pan over a medium heat. Add the **pork** and half of the **Hello fresh Mexican seasoning** and cook until brown - if you like a little extra heat, add the whole spice sachet. Stir in the **zucchini**, **carrot**, and **red capsicum** and continue to cook until the capsicum is soft. Season well with **salt** and **pepper**. Transfer to a bowl.



4 Place the tortillas on a plate and serve immediately with the **spinach**, pork mix, diced **tomato**, and a drizzle of **yoghurt**. The kids (and the big kids) will enjoy assembling and rolling their own!



Did you know? According to Mayan legend, tortillas were invented by a peasant for his king in ancient times. Evidence of corn tortillas dates back to 10,000 BC!