



Southwestern Pork Fajitas

with Tomato-Lime Salsa and Cheddar Cheese

Family Friendly

Quick

25 Minutes



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- Ground Pork
- Beyond Meat®
- Onion, sliced
- Baby Tomatoes
- Sweet Bell Pepper
- Southwest Spice Blend
- Lime
- Cilantro
- Cheddar Cheese, shredded
- Sour Cream
- Flour Tortillas
- Tomato Sauce Base

CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO CILANTRO

This versatile herb has a citrusy twist!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, medium bowl, measuring spoons, zester, aluminum foil, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Beyond Meat®	2	4
Onion, sliced	113 g	227 g
Baby Tomatoes	113 g	227 g
Sweet Bell Pepper	1	2
Southwest Spice Blend	1 tbsp	2 tbsp
Lime	1	1
Cilantro	7 g	14 g
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Flour Tortillas	6	12
Tomato Sauce Base	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork and Beyond Meat® to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Roast veggies

- Core, then cut **pepper** into ¼-inch strips.
- Add **peppers, three-quarters of the onions, half the Southwest Spice Blend** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet.
- Season with **salt** and **pepper**, then toss to combine.
- Roast in the **bottom** of the oven, stirring halfway through, until tender and lightly charred, 14-15 min.



Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Add **tomato sauce base, remaining Southwest Spice Blend** and **2 tbsp** (4 tbsp) **water**.
- Season with **salt** and **pepper**. Cook, stirring often, until fragrant, 30 sec.

If you've opted to get **Beyond Meat®**, prepare and cook it in the same way as the **pork**, until crispy.**



Prep

- Meanwhile, zest, then juice **half the lime** (whole lime for 4 ppl).
- Quarter **tomatoes**.
- Roughly chop **cilantro**.
- Chop **remaining onions**.



Warm tortillas

- Wrap **tortillas** in foil, then place on the **top** rack of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm tortillas!)



Make crema and salsa

- Add **sour cream, lime zest** and **1 tbsp** (2 tbsp) **water** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Add **tomatoes, onions, half the cilantro** and **1 tsp** (2 tsp) **lime juice** to a medium bowl. Season with **salt** and **pepper**, then stir to mix.



Finish and serve

- Fill **each tortilla** with **pork** and **veggies**.
- Spoon **salsa** and **crema** over top.
- Sprinkle with **cheese** and **remaining cilantro**.

Dinner Solved!



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