

DINNERLY



Pork Fajita Tacos with Guac & Lime



under 20min



2 Servings

Fajita night is coming in hot—and fast! All you need is a skillet to cook up onions, peppers, and pork strips and a microwave to get the tortillas ready. A little guac here, a lime wedge there, and dinner is served. We've got you covered!

WHAT WE SEND

- 1 bell pepper
- 1 yellow onion
- 1 lime
- 10 oz pkg pork strips
- 2 (¼ oz) chorizo chili spice blend
- 6 (6-inch) flour tortillas ^{1/6}
- 2 (2 oz) guacamole

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium skillet
- microwave

COOKING TIP

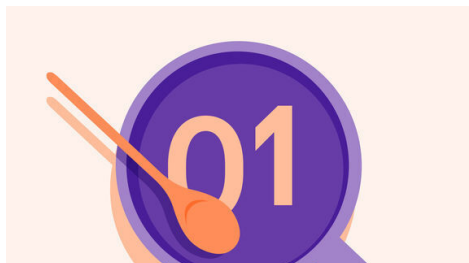
No microwave? No problem! Heat 2 teaspoons oil in skillet over medium-high. Cook 1 tortilla at a time until browned and warmed through, about 30 seconds per side. Add more oil as you go, if needed.

ALLERGENS

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 38g, Carbs 54g, Protein 37g



1. Prep ingredients

Halve **pepper**, discard stem and seeds, and cut into ½-inch thick strips. Halve **onion** and thinly slice.

Cut **lime** into wedges.

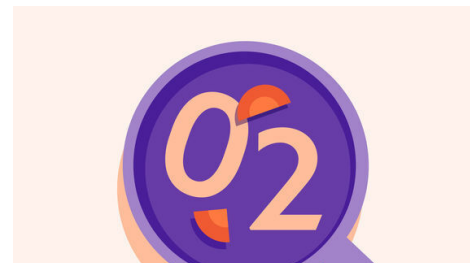
Pat **pork** dry and season with **salt** and **pepper**.



4. Warm tortillas & serve

Stack **tortillas** and wrap with a damp paper towel. Microwave in 30 seconds increments until warmed through.

Serve **pork fajitas** with **guacamole**, **lime wedges**, and **tortillas** alongside and build **tacos** at the table. Enjoy!



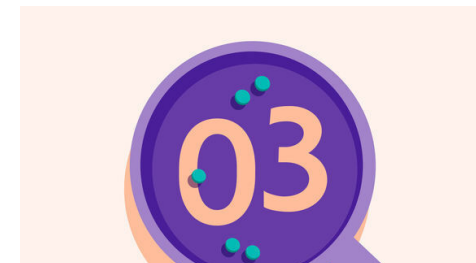
2. Cook peppers & onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers**, **onions**, and **a pinch each of salt and pepper**. Cook, stirring occasionally, until tender and beginning to char, 5–7 minutes. Transfer to a bowl.



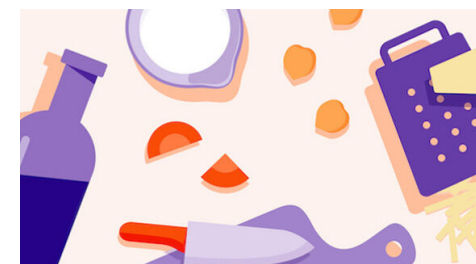
5. ...

What were you expecting, more steps?



3. Cook pork

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork**; cook until browned and cooked through, flipping halfway through, 4–6 minutes. Add **half of the chorizo chili spice** (or more for more flavor); stir until toasted, about 10 seconds. Add **2 tablespoons water**; bring to a simmer, scraping up any browned bits from bottom of skillet. Add **peppers and onions**; toss to coat.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!