



Pork & Sweet Potato Fajitas

with Salsa & Guacamole



45min



2 Servings

What makes fajitas so tasty? Sizzling peppers and onions! We pair these classic veggies with sweet potatoes for a knockout dinner. We toss the sweet potatoes with taco seasoning and roast them until they soften and caramelize. Warm flour tortillas hold the fillings, and we top it all off with crisp lettuce, shredded cheese, ready-made salsa, guacamole, and a squeeze of lime—it's a weeknight-friendly fajita fiesta!

What we send

- 2 sweet potatoes
- ¼ oz taco seasoning
- 1 red onion
- 1 poblano pepper
- 1 romaine heart
- 1 lime
- 6 (6-inch) corn tortillas
- 2 oz guacamole
- 4 oz salsa
- 2 oz shredded cheddar-jack blend ⁷
- 10 oz pkg pork strips

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Cooking tip

Microwave tortillas: wrap tortillas in a paper towel and microwave until warm, 30–60 seconds.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 40g, Carbs 108g, Protein 46g



1. Prep sweet potatoes

Preheat the oven to 475°F with a rack in the lower third.

Scrub **potatoes**, then halve lengthwise and cut into ½-inch thick wedges. On ¾ of a rimmed baking sheet, toss potato wedges with **taco seasoning** and **1 tablespoon oil**; season with **salt** and **pepper**.



4. Prep toppings & tortillas

Meanwhile, halve **romaine** lengthwise. Finely shred half of the romaine crosswise (save rest for own use). Cut **lime** into wedges.

Heat a medium heavy skillet (preferably cast-iron) over medium-high. Add **1 tortilla** at a time; cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate; wrap in foil or a clean kitchen towel as you go to keep warm.



2. Prep onions & peppers

Halve and thinly slice **all of the onion**. Halve **pepper**, discard stem and seeds, and thinly slice crosswise. On remaining ¼ of the baking sheet, toss peppers and onions with **1 tablespoon oil**; season with **salt** and **pepper**.



5. Cook pork

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

Heat **1 tablespoon oil** in same skillet over medium-high. Add pork in a single layer; cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



3. Bake veggies

Bake **sweet potatoes, peppers, and onions** on the lower oven rack, rotating and stirring halfway, until sweet potatoes are tender and all of the veggies are browned in spots, about 30 minutes (watch closely).



6. Finish & serve

Serve **pork, sweet potatoes, onions, and peppers** in **warm tortillas** with **guacamole, salsa, lettuce**, and **shredded cheese** sprinkled over top. Serve **lime wedges** alongside. Enjoy!