

MARLEY SPOON



Fast! Pork Fajitas

with Lime Crema & Guacamole



under 20min



2 Servings

The smell of sizzling peppers and onions with spices means only one thing: fajitas! For this crowd-pleaser, we coat pork strips with chorizo spices and serve them alongside charred peppers and onions. Warm flour tortillas hold the savory filling which we top with lime crema and ready-made guacamole. Fresh cilantro and a squeeze of lime juice get this fajita party going!

What we send

- 1 bell pepper
- 1 yellow onion
- 1 lime
- 2 (1 oz) sour cream ¹
- 10 oz pkg pork strips
- ¼ oz chorizo chili spice blend
- 6 (6-inch) flour tortillas ^{2,3}
- ¼ oz fresh cilantro
- 2 (2 oz) guacamole

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- medium skillet
- microplane or grater
- microwave

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 57g, Carbs 56g, Protein 39g



1. Prep & cook veggies

Halve **bell pepper**, remove stem and seeds, then cut into ¼-inch thick slices. Halve **onion**, and cut into ¼-inch thick wedges.

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add veggies and **a pinch each of salt and pepper**. Cook, stirring occasionally, until softened and browned, 5-7 minutes. Transfer to a bowl and cover to keep warm. Reserve skillet.



4. Warm tortillas

Wrap **tortillas** in a damp paper towel; microwave in 30-second increments until warmed through.

Alternately, toast 1 tortilla at a time over a gas flame until lightly charred in spots, 5-10 seconds per side.



2. Make lime crema

Meanwhile, finely grate **½ teaspoon lime zest** into a small bowl; cut **remaining lime** into wedges. To bowl with zest, add **sour cream** and **1 tablespoon water**; whisk to combine. Season to taste with **salt** and **pepper**.

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



5. Finish

Coarsely chop **cilantro leaves and stems**.

Plate **pork and veggies** and garnish with **cilantro**. Serve with **tortillas, lime crema, guacamole**, and **lime wedges** on the side.



3. Cook pork

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **pork** and cook until browned on one side, about 3 minutes. Stir and cook until pork is cooked through, about 2 minutes more. Add **chorizo spice blend**; cook until fragrant. Add **3 tablespoons water**, bring to a simmer, scraping up bits from bottom. Cook until water is evaporated and pork is coated, 1-2 minutes.



6. Serve

Enjoy!