



Sheet Pan Pork Fajitas

with Mixed Peppers & Onions



ca. 20min



2 Servings

Who doesn't love a sizzling platter of fajitas? Well, it's all tasty fun until you see the messy stovetop splatter. Here, we opt for a one-sheet pan version. Pre-sliced pork strips, bell peppers, poblano peppers, and red onions broil together until lightly charred, giving the ingredients that signature smoky fajita flavor. It packs all the same flavor, and it's ready in 20 minutes. Did we mention the easy cleanup?

What we send

- 1 bell pepper
- 1 poblano pepper
- 1 yellow onion
- 1 lime
- ¼ oz fresh cilantro
- 10 oz pkg pork strips
- ¼ oz chili powder
- 6 (6-inch) flour tortillas ^{2,3}
- 2 (1 oz) sour cream ¹
- 4 oz salsa

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Cooking tip

No microwave? Heat a skillet over medium-high and toast tortillas, 1 at a time, until warmed and lightly golden, about 30 seconds per side, wrapping in foil or a clean kitchen towel to keep warm.

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 830kcal, Fat 46g, Carbs 75g, Protein 41g



1. Prep ingredients

Preheat broiler with a rack in the upper third. Halve **bell and poblano peppers**, discard stems and seeds, then cut into ½-inch wide strips. Halve **onion**, then cut into ½-inch thick slices through the root end.



4. Broil pork

Once **vegetables** have broiled for 5 minutes, remove baking sheet from oven and carefully push vegetables to one half of the baking sheet. Place **pork** on the other side of baking sheet. Broil on upper oven rack until vegetables are lightly charred, and pork is cooked through, 3-5 minutes (watch closely).



2. Broil vegetables

On a rimmed baking sheet, toss **peppers** and **onions** with **2 tablespoons oil** and a **generous pinch each of salt and pepper**; arrange in a single layer. Broil on upper oven rack until vegetables are tender, about 5 minutes (watch closely as broilers vary).



5. Finish

Stack **tortillas** on a microwave-safe plate and cover with a damp paper towel. Microwave in 30-second bursts until tortillas are warmed through.

Serve **tortillas** filled with **vegetables and pork**. Top **fajitas** with **sour cream, salsa, chopped cilantro**, and a **squeeze of lime**.



3. Prep garnishes & pork

Meanwhile, quarter **lime**. Coarsely chop **cilantro leaves and stems**. Set lime wedges and cilantro aside until ready to serve.

Pat **pork** dry, then transfer to a medium bowl and toss with **1 tablespoon oil, 2 teaspoons chili powder**, and **½ teaspoon salt**.



6. Serve

Enjoy!