

# Jamaican Jerk Fajitas



## Ingredients

1 lb / 0.5 kg pork stir-fry strips  
3 Tbsp / 45 mL jerk seasoning\*  
1 Tbsp / 15 mL canola oil  
1 small white onion, sliced into thin wedges  
4-5 mini bell peppers (orange, red, yellow and/or green), seeded and cut into strips  
½ cup / 125 mL plum sauce  
4-6 large flour tortillas, warmed

### \*Jerk Seasoning:

1 Tbsp / 15 mL garlic powder  
2 tsp / 10 mL EACH cayenne pepper, onion powder, dried thyme leaves, dried parsley leaves, white sugar and salt  
1 tsp / 5 mL EACH paprika and ground allspice  
½ tsp / 2 mL EACH ground black pepper, red pepper flakes and ground nutmeg  
¼ tsp / 1 mL ground cinnamon

## Directions

### For the Pork:

1. In medium bowl, toss pork strips with jerk seasoning.
2. In large skillet, heat oil over medium-high heat. Sauté pork strips with onion and peppers until vegetables are tender crisp, 4-5 minutes.
3. Stir in plum sauce; heat until warmed through, about 1 minute.
4. Spoon meat and vegetable mixture evenly down centre of each tortilla. Fold or roll up tortilla as desired.
5. Serve with your favourite coleslaw or omit tortilla and serve over hot cooked rice.

### For the seasoning:

1. Measure all ingredients into a small jar with a tight fitting lid; shake to combine.
2. Store leftover seasoning in an airtight container in a dry place away from heat or light.

## **Additional Info**

- **Cut:** Stir-fry strips
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 6
- **Number of Servings:** 4-6