

Quick & Easy Pork Fajitas



Ingredients

1 lb / 0.5 kg pork stir-fry strips
1 package fajita seasoning
1 medium white onion, thinly sliced
2 large bell peppers (orange, red, yellow and/or green), seeded and cut into strips
4-6 large flour tortillas, warmed
Topping suggestions: sour cream, guacamole, shredded cheese and salsa

Directions

1. In bowl, toss pork strips with fajita seasoning.
2. In large nonstick skillet over medium-high heat, stir fry pork strips with onions and peppers until vegetables are tender, about 3-4 minutes.
3. Spoon pork strips and vegetables evenly down centre of each tortilla.
4. Wrap and serve with your favourite toppings.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 5
- **Number of Servings:** 4-6