



UCCOOK

Mexican Pork Fajitas

with sour cream & avocado

These fajitas are the definition of flavourful food fusions. Called Tex-Mex cuisine, these pork-stuffed tortillas bring the Mexican heat with a special UCCOOK spice and that grilled meat satisfaction Texas is famous for. Enjoyed with fresh greens, sour cream, avo, sweet peppers & jalapeños.

Hands-on Time: 15 minutes

Overall Time: 15 minutes

Serves: 1 Person

Chef: Suné van Zyl

Quick & Easy

Groote Post Winery | Groote Post Riesling
2022

Loved the dish? Let us know. Join the UCCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

160g	Pork Neck Steak
1	Bell Pepper <i>rinse, deseed & cut ½ into strips</i>
1	Spring Onion <i>rinse, trim & roughly slice</i>
15ml	Mexican Spice <i>(5ml The Old Stone Mill Mexican Spice, 2,5ml Smoked Paprika & 7,5ml NOMU Cajun Rub)</i>
2	Wheat Flour Tortillas
1	Avocado
30ml	Sour Cream
20g	Green Leaves <i>rinse</i>
15g	Sliced Pickled Jalapeños <i>drain</i>
20g	Piquanté Peppers <i>drain</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. PEPPERS & PORK Place a pan over medium-high heat with a drizzle of oil. Pat the pork dry with paper towel and cut into strips. When hot, fry the pork strips until browned, 2-3 minutes per side. Add the pepper strips, the sliced spring onion, the Mexican spice (to taste), and seasoning. Fry until lightly charred, 2-3 minutes (shifting occasionally).

2. TOAST THE TORTILLA Place a clean pan over medium heat. When hot, toast each tortilla until warmed through, 30-60 seconds per side. Alternatively, spread them out on a plate in a single layer and heat up in the microwave, 30-60 seconds.

3. HAVO SOME AVO Halve the avocado and set aside half for another meal. Peel the skin off, keeping the flesh intact. Thinly slice the avocado and season.

4. MOUTHWATERING MEXICAN MEAL Smear the tortillas with the sour cream. Top with the rinsed green leaves, the pork strips & veg, the sliced avo, the drained jalapeños, and the drained peppers.

Nutritional Information

Per 100g

Energy	838kj
Energy	200kcal
Protein	4g
Carbs	12g
of which sugars	2.3g
Fibre	2.8g
Fat	15.6g
of which saturated	5.3g
Sodium	186.6mg

Allergens

Gluten, Allium, Wheat, Sulphites, Cow's Milk

Eat
Within
2 Days