12 DAYS OF CHRISTMAS RECIPES Pork Fajitas for 2 ppl -Davita Serving Size and Ingredients 3oz pork, add 1/2c peppers and onions, 1 6in Flour tortilla

½ lb Pork, lean
Boneless
½ tsp oregano
¼ tsp cumin
1 TBSP Pineapple
juice
1 TBSP Vinegar

Instructions:

1/8 tsp Hot
Pepper Sauce
½ TBSP Canola Oil
1/2 Red and green
Bell pepper sliced
½ onion sliced
2 6 in Flour Tortilla

- 1. Slice Pork across grain into 1/8 strips
- 2. Combine garlic oregano, cumin, pineapple juice, vinegar, and hot sauce in a gallon size plastic bag
- 3. Add pork and marinade for 10 to 15 minutes
- 4. Heat a heavy skillet or griddle until hot
- 5. Add the oil and pork strips and bell peppers and onions
- 6. Stir fry until pork is no longer pink about 5 minutes
- Serve 3oz pork, with 1/2c peppers and onions, 1 6in Flour tortilla