

## Pork Fajitas



### Ingredients

8 Azteca® fajita size flour tortillas, warmed	1 ½ -2 pound pork loin roast
¼ cup olive oil	1 medium red onion, sliced
1 green bell pepper, sliced	1 red bell pepper, sliced
1 yellow bell pepper, sliced	1 (1.35-ounce) package fajita seasoning mix
½ cup chopped fresh cilantro leaves	

### Directions

In large bowl, toss together onions, peppers and ½ package fajita seasoning.

Slice pork roast into long strips and place in separate bowl; sprinkle with remaining ½ package fajita seasoning mix.

In large skillet, heat 1 tablespoon olive oil per batch, over medium high-heat cook pork in batches, 5 to 7 minutes or until slightly charred.

Remove pork from skillet, and wipe clean.

Heat remaining 1 tablespoon oil add; onion and peppers; cook 5 to 7 minutes or until vegetables are crisp tender. Add pork back to skillet, tossing to combine; stir in cilantro.

Serve with warmed tortillas, guacamole and lime wedges, if desired.

