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Pork Fajitas

Prep Time: 15 mins

Cook Time: 7 mins

Total Time: 22 mins

Ingredients

- 1 small pepper(s), red, bell, cut into 1-inch-wide strips
- 1 small pepper(s), green, bell, cut into 1-inch-wide strips
- 1 pork, tenderloin, Chipotle-Marinated, grilled, thinly sliced and cut into strips
- 1 small onion(s), red, cut into 1/2-inch-thick rounds
- 2 teaspoon oil, canola
- 1/4 cup(s) sour cream, nonfat
- 1/4 cup(s) salsa
- 4 whole tortilla(s), flour, whole-wheat, 6-inch, or two 10-inch, warmed

Preparation

1. Preheat grill to high or heat a large indoor grill pan over high heat. Lightly brush peppers and onion with oil and grill (after the pork is done) until lightly browned and soft, turning once, 3 to 7 minutes. (If grilling on an indoor grill pan, you may need to grill the vegetables in two batches.) Let cool on a cutting board.
2. Chop the onion; toss the vegetables with the pork in a large bowl. Serve the pork and vegetable filling with sour cream, salsa and tortillas for making fajitas.

