

# Vietnamese-Style Pork Fajitas

with slaw and Sriracha aioli

**Prep Time:**

20-30 min

**Cook Within:**

6 days

**Difficulty:**

Easy

**Spice Level:**

Spicy

**Nutrition (per serving)**

**Calories:** 730

**Carbs:** 54g

**Fat:** 37g

**Protein:** 45g

**Sodium:** 1890mg

**Contains:** eggs, wheat

**Ingredients (Serves 2)**

- 10 oz. Sliced Pork
- 6 Small Flour Tortillas
- 4 oz. Slaw Mix
- 1 Persian Cucumber
- 1.32 oz. Mayonnaise
- 1 fl. oz. Seasoned Rice Vinegar
- 2 tsp. Sriracha
- 2 tsp. Pho Vegetable Broth Concentrate
- 1/4 oz. Cilantro
- 1 tsp. Asian Garlic, Ginger & Chile Seasoning

**You'll Need**

- 2 Mixing Bowls
- 1 Large Non-Stick Pan
- 1 Microwave

**Before You Cook**

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry

## Instructions

### 1. Prepare the Ingredients

Trim cucumber, halve lengthwise, and cut into 1/2" half-moons.

Mince cilantro (no need to stem).

Pat sliced pork dry. Coarsely chop, then separate pieces. Season all over with Asian garlic, ginger & chile seasoning (use less if spice-averse).



### 2. Make the Slaw

Combine cucumbers, slaw mix, vinegar, and a pinch of salt in a mixing bowl. Set aside to marinate, at least 10 minutes.

While slaw marinates, continue recipe.



### 3. Cook the Pork

Place a large non-stick pan over medium-high heat and add 2 tsp. olive oil.

Add sliced pork to hot pan. Stir occasionally until browned and pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes.

Add pho base and 2 Tbsp. water. Stir until pork is coated.

Remove from burner. Rest, 3 minutes.



#### **4. Make Sriracha Aioli and Heat Tortillas**

In another mixing bowl, combine mayonnaise and Sriracha (to taste). Set aside.

Wrap tortillas in a damp paper towel and microwave until warm, 30-60 seconds.

If tortillas come folded, keep folded.

Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.

#### **5. Finish the Dish**

Plate dish as pictured on front of card, filling tortillas with pork, slaw, Sriracha aioli (to taste), and cilantro. Bon appétit!

