



**SERVING UP**

*Savings!*

**weis**

**SERVES 4 for \$3**  
**PER SERVING**

## Mango Pork Fajitas with Chipotle Sour Cream

### KEY INGREDIENT SHOPPING LIST

1 lb. Swift Premium Whole Boneless Pork Loin.....	lb. \$1.69
1 (1 oz) packet Weis Quality Authentic Taco Seasoning Mix .....	63¢
1 Fresh Vidalia onion .....	\$1.29
1 Fresh red bell pepper.....	\$1.66
1 Fresh ripe mango.....	\$1.00
1 (15 oz) package MexAmerica Whole Wheat Tortillas .....	\$1.00
1 (16 oz) container Weis Quality Light Sour Cream.....	\$1.00
1 Bunch fresh cilantro.....	\$1.00
1 (7 oz) can La Costena Chipotle Chilies in adobo sauce .....	\$2.49

**PRICES EFFECTIVE 7-23-09 THROUGH 7-29-09**

### INSTRUCTIONS:

- 1 lb. Swift Premium Whole Boneless Pork Loin, cut into 1/2 inch thick strips
- 2 tsp. Weis Quality Authentic Taco Seasoning Mix
- 2 tsp. Weis Quality Pure Extra Virgin Olive Oil
- 1/2 Fresh Vidalia onion, sliced
- 1 Fresh red bell pepper, seeded and sliced
- 1 Fresh ripe mango, peeled, pitted and chopped
- 4 MexAmerica Whole Wheat Tortillas, warmed
- 1 cup Weis Quality Light Sour Cream
- 1/4 cup Fresh cilantro, minced
- 2 tsp. La Costena Chipotle Chilies in adobo sauce

Toss pork strips with taco seasoning to coat evenly. Meanwhile, heat oil in a large non-stick skillet over medium-high heat. Add pork strips, onion and pepper to skillet and stir-fry for 3-5 minutes until pork reaches a minimum internal temperature of 160°F. Divide pork mixture and mango chunks into 4 equal parts; roll up in warmed tortillas and top with chipotle sour cream (recipe follows).

### CHIPOTLE SOUR CREAM:

In a medium bowl, combine sour cream, chipotle chilies and cilantro; mix until well blended. Cover and refrigerate for at least one hour prior to serving.

Recipe and image courtesy of the National Pork Board.

