

Barbequed Pork Fajitas

Barbequed Pork Fajitas

Ingredients

- 4 - 8" whole wheat tortillas
- 1 - tsp chili powder
- 1 - tsp - cumin powder
- 1/2 tsp - garlic powder
- 1/4 tsp - cayenne pepper
- 3/4 lb - pork loin cut in strips
- 1/2 cup - red onion, sliced
- 1 - green pepper, cut in strips
- 1 - red pepper, cut in strips
- 2 tbsp - barbeque sauce
- 2 tbsp - salsa
- 1/2 tsp - tabasco sauce

1. Preheat oven to 350°F. Wrap tortillas in foil, place in oven for 15 minutes.
2. Combine spices in a plastic bag. Add pork strips; shake to coat with spices.
3. Spray a large non-stick frypan with cooking spray and heat over medium- high heat. When the pan is hot, add the pork and saute for 2 minutes.
4. Add the onion and pepper. Continue to saute for 3-4 minutes, until pork is no longer pink and vegetables are tender crisp.
5. Stir in barbecue sauce, salsa & tabasco. Heat through for 3 minutes.
6. Spoon 1/4 of the mixture in the center of each tortilla, roll up and serve.

[Back to Recipe Archive](#)