

Grilled Pork Fajitas

2 tablespoons olive oil
1 red bell pepper, thinly sliced
1 orange bell pepper, thinly sliced
1 yellow bell pepper, thinly sliced
2 large sweet onions, quartered into eighths
2 teaspoon ground cumin
1 teaspoon chili powder
1 clove garlic, chopped
Salt and pepper, to taste
1 pound Dietz & Watson Class Pork Shoulder Butt, sliced thick
1 fresh lime
6 wraps tortillas, warmed
½ pound Dietz & Watson Monterey Jack Cheese, shredded
½ cup sour cream
1 bunch Cilantro, chopped

Preheat a grill.

Place the peppers and the onions into a large bowl and toss with olive oil until evenly coated. Toss with spices and garlic.

Grill the onions and peppers on a medium-hot grill for 10-12 minutes, or until vegetables are tender and slightly charred. Add the pork and sear lightly on both sides, until warmed. Remove and squeeze lime over mixture.

To serve, place the pork and vegetables on the warm tortillas. Top with cheese, sour cream, and cilantro.