



PORK FAJITA WRAPS WITH CHERRY TOMATO SALSA

*This recipe is provided courtesy of lovepork.co.uk

Serves 4

Cooking time 10 minutes

What are the ingredients?...

Flour tortilla wraps
Lime zest and juice
Low-fat natural yogurt
Fajita seasoning
Lean pork loin or leg steaks or fillet

For the Salsa:

Cherry tomatoes
Spring onions
Garlic
Yellow pepper
Lime juice
Fresh coriander

How do I make it?...

To make the cherry tomato salsa mix together 250g(9oz) cherry tomatoes, halved, 2 spring onions, chopped, 1 clove garlic, crushed, half yellow pepper, deseeded and chopped, juice of 1 lime and 15ml(1tbsp) fresh coriander, chopped.

Cut 450g(1lb) lean, fully trimmed pork loin or leg steaks or fillet, into thin strips and dry fry in a hot non-stick wok for 5-6 minutes. Add 10ml(2tsp) fajita seasoning and cook for a further 1-2 minutes. Meanwhile mix together a small pot low-fat natural yogurt with zest and juice of 1 lime.

Serving suggestion

Serve the pork piled into wraps with shredded lettuce, the cherry tomato salsa, and zesty yogurt and roll up.