

Pork Tenderloin Fajitas



- 1 full pork tenderloin, sliced in strips
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1/2 Spanish onion, sliced

- 1 box of mushrooms, sliced
- 1 pouch Frontera's Fajita Sauce
- olive oil or canola oil
- salt & pepper

Bring pork tenderloin to room temperature. Slice into strips.

In a frying pan, add your favorite cooking oil and heat to medium high. Sauté all the vegetables until onions and peppers are soft. Add pork strips. Season with salt and pepper.

Continue to stir until pork is thoroughly cooked (about 10 minutes). Add fajita sauce and let simmer for another 10 minutes on medium heat.

Serve with flour or corn tortillas (or simply over rice). Enjoy!