



Slow-Cooker Pulled Pork Fajitas

INGREDIENTS

- 1 pork boneless loin roast (2 1/2 lb), trimmed of fat
- 2 tablespoons fajita seasoning
- 1 cup salsa
- 3 bell peppers, sliced to thin lengthwise strips
- 1/2 large onion slice in thin slices
- Flour tortillas
- 2 cups shredded Mexican-style taco cheese (8 oz)
- 1 cup sour cream, if desired

DIRECTIONS

1. Place pork in 3- to 4-quart slow cooker. Sprinkle with fajita seasoning. Top with salsa. Cover; cook on LOW heat setting 8 hours.
 2. Remove pork from cooker; place on cutting board. Shred pork using 2 forks; return pork to cooker and mix well. Stir in bell pepper and onion strips. Increase heat setting to HIGH. Cover; cook 60 minutes longer or until mixture is hot and vegetables are tender.
 3. Using slotted spoon, place 1/2 cup meat mixture on warm tortilla. Sprinkle with cheese. Serve with sour cream.
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