

## Pork Fajita Wraps with Cherry Tomato Salsa

**Feeds:** 4

**Time to cook:** Approximately 10 minutes

**Take....**

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

**For the salsa:**  
Cherry tomatoes  
Spring onions  
Garlic  
Yellow pepper  
Lime juice  
Fresh coriander



**Make....**

- 1 To make the cherry tomato salsa mix together **250g(9oz) cherry tomatoes**, halved, **2 spring onions**, chopped, **1 clove garlic**, crushed,  $\frac{1}{2}$  **yellow pepper**, seeded and chopped, **juice of 1 lime** and **15ml(1tbsp) fresh coriander**, chopped.
- 2 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**.

**Eat....**

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

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