



serving size: 6–10 | **prep time:** 10–20 minutes | **cook time:** 45–60 minutes | **cut:** pork loin | **method:** smoking

pork loin fajitas

Served sizzling hot in a cast-iron pan, these fajitas pack a flavorful punch — try customizing this recipe with your favorite fajita toppings.

INGREDIENTS:

4 *Chairman's Reserve*® Pork tenderloins, sliced into strips
 Big Poppa's Little Louie's Garlic Salt w/ Black Pepper
 Big Poppa's Jallelujah Jalapeno Seasoning Salt
 Big Poppa's Sweet Money Championship Rub
 1 red bell pepper, sliced
 1 yellow bell pepper, sliced
 1 sweet white onion, sliced
 ¼–½ cup Worcestershire sauce
 ¼–½ cup soy sauce
 ¼ cup olive oil
 1 orange
 1 lemon
 1 lime
 ½–1 tablespoon cumin

DIRECTIONS:

1. Preheat grill, smoker or oven to 250°F.
2. Remove tenderloins from package, trim excess if needed and cut into strips/slices.
3. Place strips of meat in a foil half pan. Squeeze in the juice of one lemon, one orange and one lime over the meat — mix to incorporate.
4. Season liberally with Big Poppa's Sweet Money Championship Rub and Big Poppa's Jallelujah Jalapeño Seasoning Salt (to taste).
5. Drizzle olive oil over the meat, followed by a few dashes of soy sauce and Worcestershire sauce. Sprinkle with cumin (your preferred amount), mix everything to incorporate into meat. Cover, place in fridge to allow everything to marinate.
6. Place cast-iron pan in smoker to bring it to temp.
7. Place sliced bell peppers and onions into a zip bag. Drizzle with olive oil, then season with Big Poppa's Little Louie's Garlic Salt w/Black Pepper and Big Poppa's Jallelujah Jalapeño Salt. Shake to coat veggies.
8. Place veggies into the cast-iron pan on the smoker, sauté until onions start to caramelize around the edges. Scoop veggies out of the pan and set aside.
9. Add marinated strips of pork to cast-iron pan, flip strips after 3 to 4 minutes to cook all sides, cooking for about 7 to 10 minutes total or until cooked through.
10. Add veggies back into pan and stir to incorporate with meat.
11. Remove from smoker, serve hot with your favorite tortillas and toppings.

servings: 1/10 | **calories:** 510 | **total fat:** 15g | **sodium:** 1060mg | **total carbohydrate:** 29g | **protein:** 60g