

Fajita Bar Party

Ingredients

One Pork tenderloin
1 onion
1 red and 1 yellow bell pepper
Pampered Chef's Garlic infused canola oil
Pampered Chef Rub of choice
1 pint grape tomatoes
1 jalapeno
½ c. cilantro
salt
1 lime
1 fresh garlic clove
2 ripe (soft) avocados
8" tortillas
8 oz. Sour cream
cheese to grate or already grated

Slice ½ onion with the **Ultimate Mandoline** on top of the **Large Grooved Cutting Board**. Slice peppers into strips. Place both into the bottom of the **Deep Covered Baker**.

Remove silver skin from tenderloin using **Forged Cutlery Boning Knife** on top of **Cutting Board**. Set tenderloin aside. Measure 1½ Tbsp. each of rub and oil into **Prep Bowl** using **Easy Adj. Measuring Spoon**. Mix with **Small Stainless Whisk**. Rub mixture on tenderloin, tuck under thin end to make tenderloin even thickness and place on top of onion and peppers in Baker. Place in microwave on high for 10 minutes. Check temp with **Pocket Thermometer** when done and if temp is 150+, remove and let sit covered for 5 minutes.

While tenderloin is cooking, seed jalapeno using **Core & More**. Place seeded jalapeno in **Classic Batter Bowl** with tomatoes, ½ onion, cilantro, & salt to taste. Pass bowl around with **Salad Chopper** for guests to chop. Juice ½ lime using **Citrus Press** into salsa and mix with **Small Mix'N Scraper**.

Peel and seed avocados with **Avocado Peeler**. Place into **Small Stainless Mixing Bowl** and mash with **Mix 'N Chop**. Juice ½ lime into mashed avocado with Citrus Press. Add 1 scoop of salsa to avocado mixture and mix with **Master Scraper**. Grate cheese with **Ultimate Mandoline** or use pre-grated cheese for speed.

Serve Guacamole, Salsa, Sour Cream, and Grated cheese in small bowls. Serve meat and onion/pepper mixture on separate plates. Heat tortillas wrapped in damp paper towels for 1 minute in microwave and set to the side for fajitas.