



Layered Pork Fajita Salad

Ingredients:

- 1 1/2 pounds boneless pork loin chops (about 6)
- 1/4 cup olive oil
- 2 tablespoons lime juice
- 1 teaspoon dried oregano
- 1 teaspoon chili powder
- 1 head iceberg lettuce, shredded
- 1 15-ounce can black beans, drained
- 4 ounces sharp Cheddar cheese, grated
- 1 8-ounce jar salsa (mild, medium or hot)
- 16 ounces (2 cups) sour cream
- 3 cups cooked white rice
- 1 2 1/2-oz. can sliced black olives, drained
- 2 green onions, thinly sliced
- Corn tortilla chips

Guacamole

- 2 ripe Avocados
- 1 tablespoon lemon juice
- 1 tablespoon minced onion
- 3 tablespoons minced cilantro
- 1 chopped tomato
- 1 seeded and minced jalapeno chile

Makes: 12 servings.
Prep Time: Overnight
Cook Time: 20 minutes

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Directions:

1. Place pork chops in a self-sealing plastic bag and add the olive oil, lime juice and seasonings.
2. Let marinate overnight in the refrigerator.
3. Remove chops from marinade; pat dry and grill or broil just until cooked and nicely browned, about 8 minutes total.
4. Set aside to cool.
5. Cut into 1/2-inch cubes.
6. Assemble salad up to an hour before serving: In a 5-quart, straight-sided glass bowl or casserole dish, layer shredded lettuce, black beans, Cheddar cheese, pork pieces and guacamole. Spread 1 cup of the salsa over the top.
7. Mix the sour cream and rice together and spread over the top of the salad, covering completely.
8. Put the remaining salsa in the middle of the sour cream layer
9. Garnish the salad with the olives and green onions.
10. Serve tortilla chips on the side.

Recipe courtesy of the National Pork Board.

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