



## Maple Honey Mustard Pork Chops

Thaw in refrigerator overnight. Heat 2 tablespoons oil over medium heat in a large skillet. Add chops (reserve marinade) and brown on both sides. Pour in remaining marinade and cook

chops until done. (time depends on thickness of chops).

*Date Made/Frozen:*



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## Beef Fajitas

Thaw beef and marinade completely. Drain marinade and discard. Grill beef or stir-fry in heavy skillet over medium- high heat. Carve beef into thin slices. In a skillet, saute onion in oil for 2 minutes. Add green pepper

strips and cook for 2 more minutes or until vegetables are crisp-tender. Defrost and warm tortillas. Serve with cheese, sour cream, lettuce, tomato, and/or guacamole as desired.

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