

Chipotle Pepper Fajitas with Tofurky Sausage

DEVELOPED BY: University of Iowa

| Ingredients | Quantity | Measure |
|--|----------|-------------|
| Yellow Onion, Julienne | 1 | Pound |
| Pepper, Red Bell, Julienne | 1 | Pound |
| Pepper, Green Bell, Julienne | 1 | Pound |
| Pepper, Yellow Bell, Julienne | 1 | Pound |
| Garlic clove, minced | 2 | Tablespoons |
| Cumin seed, toasted | 1 | Tablespoon |
| Oil, Canola | ¼ | Cup |
| Chipotle with Adobo | 1 ½ | Tablespoons |
| Guajillo Paste | 1 ½ | tablespoons |
| Lime, juiced | 1 | Tablespoon |
| Tofurky sausages, cut in slices diagonal | 4 | Each |
| Corn Tortillas | 12 | each |
| Avocado, optional | | Garnish |
| Radish, optional | | Garnish |
| Onion, optional | | Garnish |
| Cilantro, optional | | Garnish |
| Lime wedges, optional | | Garnish |

Preparation

1. Toast cumin seeds dry and set aside.
2. In sauté pan heat oil. Add garlic and cook for 30 seconds.
3. Add cumin seed and Tofurky sausages. Add peppers.
4. Sauté until peppers are heated through and add pepper paste.
5. Finish with lime juice.
6. Serve on corn tortillas.
7. Garnish with avocado pieces, radish, onion and fresh cilantro. Squeeze lime juice on top.

