

Fajitas

DEVELOPED BY: Chef Craig Mombert Pro Chef 1, MCFE at Davidson College

Ingredients	Quantity	Measure
Olive Oil	1	Fl. Oz.
Poblano Pepper, Roasted, Julienne	1	Oz.
Red Onion, Julienne	1	Oz.
Green Peppers, Julienne	1	Oz.
Sliced Mushrooms	1	Oz.
Grape Tomatoes, Halved	2	Oz.
Garlic, Chopped	4	Oz.
Plant Strength Chick'n Bites, Rehydrated	4	Oz.
Flour Tortilla	3	Ea.
Moocho Cheddar Style Shreds	2	Oz.
Fajita or Taco Seasoning (Optional)		To taste
In Harvest Aztec Blend	4	Oz.

Preparation

1. Heat the olive oil in a sauté pan.
2. Add the red onion, green pepper, mushrooms, roasted poblano and garlic.
3. Keeping the pan moving while cooking cook the vegetables until they are soft, and the tomatoes start to blister.
4. In a sauté pan, heat oil add the Plant Strength Chick' N Bites, heat through then add fajita or taco seasoning, toss to lightly coat the Chick' N Bites.
5. Place the sauté vegetables on a platter (plate), then place the Chick' N Bites on top of the vegetables.
6. Place rice or grain to the side. Serve with warm tortillas, guacamole, salsa and Moocho Cheddar Style Shreds.

