

## Best Vegetarian Fajitas

1. Flour tortillas
2. Avocados
3. Cilantro
4. Diced tomatoes
5. Shredded lettuce and cheese
6. Season All or Southwest Blend seasoning and Lime wedges

Mash avocado with a fork and add a tablespoon or two of El Pato Jalapeño Salsa, Cilantro and Seasoning to taste.

Shred lettuce & grate cheeses (Jack, Cheddar, and Cotija).

Place a flour tortilla in medium hot skillet (no oil). Sprinkle cheese blend on it and cover skillet for about one minute or until cheese is melted and tortilla is crispy. Remove to a serving plate and add guacamole, tomatoes and lettuce then fold it closed. Sprinkle with Cotija and chopped cilantro and a scoop of sour cream if desired.

Cut into pie wedges and serve immediately with salsa. You can also heat the tortillas in the oven or microwave and make it a soft fajita wrap. Elaborations are fun once you have this basic in your repertoire.

### Variation Suggestions:

- Grilled eggplant
- Grilled tofu
- Caramelized onions
- Grilled squash or squash blossoms
- Use plain yogurt in place of sour cream
- Fresh sprouts
- Mashed Garbanzo Beans
- Make it a desert with fresh sliced or dried fruit inside with the cheese