

Best Vegetarian Fajitas

Flour tortillas

Avocados

Cilantro

Diced tomatoes

Shredded lettuce and cheese

Season All and Lime wedges

Mash avocado with a tablespoon or two of El Pato Jalapeño Salsa, Cilantro and salt to taste. Shred lettuce & grate cheeses (Jack, Cheddar, and Qotija). Take a flour tortilla and put cheese blend, guacamole, tomatoes and lettuce on then sprinkle with Season All on half of the tortilla and fold over. Place in hot dry skillet (cheese side on the pan) until toasty on both sides and cheese is melted. Cut in 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.