

Marion C Moore
Jefferson County
Chicken Fajitas
Serves 6; 3 tacos each

Ingredients:

Taco Sauce:

½ cup	Cilantro
¼ cup	onion, white
¼ cup	Bell Pepper, red and green
1/8 cup	Jalapeno Peppers
24 oz	Tomato Sauce
1 tsp	Cumin
1 tsp	Chili Powder
1 tsp	Paprika
1 tsp	Chipotle Powder
1 tsp	Onion Powder
1 tsp	Garlic Powder
½ tsp	Cayenne
¼ tsp	Salt, kosher

Directions:

1. Heat tomato sauce over medium heat and stir occasionally.
2. Add all vegetable and seasonings
3. Heat over low till hot for 5 minutes.
4. Blend till smooth and Strain using a fine strainer.
5. Reserve and keep warm until needed

Sour Cream Sauce:

10oz	Sour Cream
4 each	Jalapenos, deseeded and halved
1 ½ cup	Cilantro (loosely packed)
3 tsp	Garlic, Minced
1 TBSP	Lime Juice
¼ cup	Green Onions, rough chopped

Directions:

1. Clean all Vegetables
2. Half, deseed and rough chop jalapenos
3. Juice lime
4. Minced garlic cloves
5. Add everything to a food processor until smooth

Pico:

1 lb	Tomatoes
½ cup	Onion, white
1 each	Jalapeno, deseeded small dice
½ cup	Cilantro
2 T	Lime Juice
½ tsp	Salt
1/8 tsp	Black Pepper

Directions:

1. Wash all vegetables before use.
2. Dice tomatoes, red onion, jalapenos, and chop cilantro and combine.
3. Add fresh squeezed lime juice.
4. Let the pico de gallo sit for about 15-20 minutes to allow the flavors to meld together before use.

Wheat tortilla:

2 ½ cup	Whole Wheat Flour
1 cup	AP Flour
1 tsp	Baking Powder
1 tsp	Salt
¼ cup	Vegetable Oil
1 ¼ cup	Warm Water

Directions:

- 1) In a large bowl, combine flour and salt. Stir in water and oil. Turn onto a floured surface; knead 10-12 times, adding a little flour or water if needed to achieve a smooth dough. Let rest for 10 minutes.
- 2) Cut the dough into 18 pieces. Roll each piece into a ball, and let them rest for 15 minutes, covered with a towel.
- 3) Once rested, roll out the tortillas into 6-inch x 6-inch circles on a floured surface. If you move around the dough while rolling it makes it easy to get it round.
- 4) Put a skillet over medium heat and let it warm up for 5-7 minutes before adding your first tortilla. The pan needs to be hot to brown the tortilla and cook it quickly.
- 5) Place the tortilla into the hot pan and let it cook for 2 minutes on the first side or until the top side starts to puff and the under is golden. Flip over and cook for another minute or 2. Repeat with the rest

Fajita Chicken Filling:

Ingredients:

2 lb	Chicken
2 T	Lime Juice
2 T	Cumin
2 tsp	Chili Powder
1 tsp	Smoked Paprika
1 tsp	Onion Powder
¼ tsp	Cayenne Pepper
1/3 cup	Cilantro rough chop
2 TBSP	Garlic, minced

2 TBSP	Vegetable Oil
1 cup	Red Bell Pepper, julienned or diced
1 cup	Green Bell Pepper, julienned or diced
1 cup	Onion, White
1 tsp	Salt

Directions:

1. Add oil and heat over med-high heat and add onions and caramelized
2. Add the peppers and sauté for an additional 3 minutes
3. Add garlic and sauté till veggies are $\frac{3}{4}$ of the way done.
4. Cut Chicken into .75-to-1-inch strips toss in vegetables and either sauté or bake off chicken until internal temp reaches 165.