

# BC ANCHO-LIME VEGETARIAN FAJITAS WITH WHITE CHEDDAR QUESO



*Yields:*

12 - 4" fajitas

## INGREDIENTS

### For the Vegetable Filling

3 tbsp	Olive Oil	45 ml
4 cloves	BC Garlic, minced	4 cloves
1	BC White Onion, julienned	1
3	BC Bell Peppers, julienned	3
½ pound	BC Mushrooms, sliced thin	225 g
½ pound	BC Zucchini, spiralized or sliced thin	225 g
1 tbsp	Ancho Chili Powder (or Chili Powder)	30 ml
1 tbsp	Oregano	15 ml
1 tbsp	Paprika	15 ml
1 tbsp	Cumin	15 ml
1 cup	Black Beans, drained and rinsed	240ml
Juice of 1	Lime	Juice of 1
1 tsp	Ground Black Pepper	5 ml
Dash	Salt	Dash

## DIRECTIONS

1. Add olive oil in a large sauté pan.
2. Add BC Garlic and turn heat to medium. Sautee until edges just become lightly browned.
3. Immediately add the BC Onion and sauté until translucent.
4. Add the BC Bell Peppers, BC Mushrooms and BC Zucchini, and continue to sauté until just heated.
5. Add the herbs and spices and cook for 30 seconds to activate the flavours.
6. Gently stir in black beans and heat.
7. Finish with fresh lime juice and salt and pepper. Reserve for assembly.

## INGREDIENTS

### For the Pico De Gallo

3 medium	BC On-the-Vine Tomatoes, diced very small	3 medium
¼ cup	BC White Onion, diced very small	60 ml
1	Jalapeno Pepper, seeds and ribs removed, diced very small	1
¼ cup	Fresh BC Cilantro, rough chopped	60 ml
1 tsp	Salt	5 ml
1 tsp	Ground Black Pepper	5 ml

## DIRECTIONS

1. Combine all ingredients in a non-reactive bowl (stainless steel, ceramic, glass, or metal cookware with enamel).
2. Let stand as long as possible.

## INGREDIENTS

### For the BC Queso

3 tbsp	BC Butter	45 ml
2	Serrano Peppers, seeded, deveined, and diced small	2
1	Jalapeno Pepper, seeded, deveined, and diced small	1
2 cloves	BC Garlic, minced	2 cloves
½ tsp	Cumin	3 ml
3 tbsp	All-Purpose Flour	45 ml
2 cups	BC Whole Milk	480 ml
1 cup	BC White Cheddar Cheese, grated	240 ml
Dash	Salt & Pepper	Dash

## DIRECTIONS

1. Over medium heat, add BC Butter in a sauce pot to melt.
2. Add serrano peppers, jalapeno pepper, and BC Garlic. Sautee for 2 – 3 minutes. Do not brown.
3. Add cumin and stir for 15 seconds.
4. Add flour and stir to create a roux. Continue to cook for 1-2 minutes.
5. Add BC Whole Milk and whisk to dissolve.
6. While stirring frequently, bring sauce to a boil, reduce heat, and simmer 2 – 3 minutes.
7. Remove the pot from the heat and add the BC White Cheddar Cheese. Stir to melt.
8. Season with salt and pepper. Reserve for assembly.

# TO ASSEMBLE THE FAJITAS

## INGREDIENTS

Sauteed Vegetables

BC White Cheddar Queso Sauce

Pico De Gallo

12 - 4" Corn or Flour Tortillas

## DIRECTIONS

1. Wrap tortillas in aluminum foil and place in a 250 F oven for 8-10 minutes to warm.
2. Remove from the oven but keep wrapped until ready to serve.
3. Place desired amount of sauteed vegetables onto the tortilla.
4. Add queso on top of the vegetables.
5. Top with fresh pico de gallo and serve.