

Longève Chorizo & Veggie Fajitas

It's National Fajita Day! Longève Original Plant-Based Protein Crumbles are the perfect foil for the zesty, piquant flavors of traditional Mexican chorizo. So, we've whipped up a batch and mixed it with heaps of blistered veggies for a crowd-pleasing fajita dish that's sure to satisfy.

1 1/2 cups Longève Original Crumbles
3 tablespoons vegetable oil
2 cloves garlic, minced
4 teaspoons chili powder
2 teaspoons paprika
1 teaspoon ground cumin
3/4 teaspoon dried oregano
1/4 teaspoon cinnamon
1/4 teaspoon ground allspice
1 teaspoon sea salt
1 tablespoon apple cider vinegar
1/2 medium yellow onion, sliced
1 large red bell pepper, sliced into 3/4" strips
1 large green bell pepper, sliced into 3/4" strips
2 small zucchini, cut into thick strips
vegetable oil for frying
flour tortillas
assorted toppings: guacamole, salsa, sour cream, cilantro, cotija cheese, lime wedges

Servings: 4

Preparation Time: 20 minutes

Cook Time: 10 minutes

For Chorizo: Combine Longève crumbles and 3/4 hot water in a small bowl. Let stand to rehydrate for 5 minutes.

Heat oil in a non-stick skillet over medium-high heat. Add rehydrated crumbles and minced garlic and cook, stirring frequently with a wooden spoon until mixture is golden brown, about 2 - 3 minutes. Add spices and salt and cook for another minute or two. Add the vinegar and scrape up the browned bits on the bottom of the pan, mixing well to incorporate. Remove from heat and reserve.

For Veggies: Heat a large, well-seasoned cast iron skillet over a high flame until very hot. Add peppers and cook, stirring occasionally until blistered in spots. Add a small drizzle of oil and continue to cook for another minute or two until peppers are crisp-tender. Season lightly with salt and turn out onto a baking tray to keep warm. Working in batches, continue to cook the remaining vegetables until all are cooked.

To assemble fajitas: Heat tortillas gently in a dry skillet or in the microwave and fill with the veggie-chorizo mixture, and top with whatever you choose, including salsa, guacamole, sour cream, cotija cheese, cilantro, and a squeeze of fresh lime.

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories 197 Calories from Fat: 105

		% Daily Values*
Total Fat	12g	19%
Saturated Fat	2g	10%
Cholesterol	0mg	0%
Sodium	806mg	35%
Total Carbohydrates	12g	4%
Dietary Fiber	5g	20%
Protein	13g	
Vitamin A		52%
Vitamin C		90%
Calcium		5%
Iron		24%

*The Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.