



a better world begins on your plate

**plant-based
eating**
ANIMAL PROTECTION
OF NEW MEXICO

Sizzling Fabulous Fajitas



APNM's Executive Director adapted this mouth-watering and 'hot-hot-hot' recipe for fajitas from PETA's 'Cooking With PETA' cookbook. "Everyone always wants this recipe after they taste these; they are absolutely addicting!" As always, use as many organic, local ingredients as you can for optimum flavor.

- Juice of 2 limes (4 tablespoons)
- 1 tablespoons olive oil
- 2-3 cloves garlic, minced
- 1 jalapeño pepper, minced (leave the seeds in for more 'heat')
- 2 tablespoons fresh cilantro, minced
- 2 teaspoons chili powder
- ¼ teaspoon cayenne pepper (powdered)
- 1 lb. tofu cut in long, thin strips, or any faux meat (gardein brand faux chicken works great)
- 1 red bell pepper, cut into long, thin strips
- 1 yellow bell pepper, cut into long, thin strips
- 2 small zucchini, cut into long, thin strips
- 1 small red onion, sliced (optional)
- 4-6 large corn or flour tortillas
- Oil for frying: use a high-quality, high-heat oil like grapeseed oil to fry
- Optional toppings: shredded lettuce, salsa

Mix together the lime juice, olive oil, garlic, jalapeño pepper, cilantro, chili powder and cayenne pepper in a large bowl. Gently stir the tofu into the marinade, coat well, and refrigerate and let marinate for a few hours. Once the tofu has marinated, heat a large cast iron frying pan on medium-high heat, drizzle about one tablespoon high-heat oil on the pan, add the tofu (leaving the rest of the marinade in the bowl to use with the vegetables later), and brown tofu well, gently turning regularly to make sure all sides are browned. While tofu is browning, put sliced vegetables in the leftover marinade, toss well. After the tofu has browned, transfer it to a bowl. Keep heat on the frying pan and add another tablespoon high-heat oil. Quickly cook the vegetables on medium-high heat, reserving the final portions of marinade for the dish at the end. Once the vegetables are nearly cooked, add the tofu/faux meat to the pan, drizzle the marinade over both, and cook for a final few minutes to heat all. Pile grilled veggies and tofu/faux meat on top of warm tortillas, top with your favorite salsa and lettuce, fold up, and prepare to light up your taste buds!