

## UNMEAT SAUSAGE FAJITAS

### Ingredients

1 pack	Unmeat Sausage, peeled and sliced diagonally
1 tbsp	olive oil
2 cloves	garlic, minced
1 pc, medium	onion, sliced
3 pcs	bell peppers of assorted colors, sliced
3 tbsp	taco seasoning
4-5 bunches	cilantro, roughly chopped
1 tsp	salt
½ tsp	ground black pepper
1 pack, small	tortilla

### Salsa

4-5 pcs	ripe tomatoes, deseeded and chopped
1 pc	red onion, chopped
½ pc	lime juice
2-3 bunches	cilantro, chopped
To taste	salt and pepper

### Guacamole

1 pc	ripe avocado, mashed
2 pcs	tomato, deseeded and small diced
1 pc	red onion, small diced
1 pc	lime juice
1 bunch	cilantro, chopped
1 tsp	salt
½ tsp	black pepper

Optional	lime wedges
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### Procedures

1. In a pan, heat oil. Saute onions and garlic. Add the sliced Unmeat Sausages and continue sauteing until the sausage slightly changes in color.
2. Add the bell peppers and taco seasoning. Saute for another 2 minutes. Lastly add the chopped cilantro, salt and pepper. Toss and take off the heat.
3. In a bowl, mix all salsa ingredients together. Chill for at least 30 minutes to let the flavors blend.
4. In a mortar mash the avocado with a pestle. Place in a bowl and mix with the red tomatoes, red onion, lime juice, cilantro, salt and pepper. Chill and set aside.
5. In a clean round pan, toast your tortilla until it becomes slightly pliable, but not toasted. If it is too toasted, you will have trouble folding it later.
6. Serve the Unmeat Sausage Fajita with toasted tortilla, salsa and guacamole on the side.

Yield: 2-3 pax