



## **Fajitas with Cool Avocado Sauce**

Tofutti's Better Than Sour Cream is the secret ingredient in this delightfully creamy non-dairy sauce. It's the perfect complement to the hot and spicy fajita veggies.

### **Avocado Sauce**

1 ripe avocado, coarsely chopped  
1 cup Tofutti Better Than Sour Cream  
2 Tbs. lime juice  
Salt to taste

### **Fajita Veggies**

2 Tbs. olive or canola oil	1 jalapeno, minced
1 large yellow onion, coarsely chopped	2-3 cloves garlic, minced or pressed
1 green pepper, coarsely chopped	2 tsp. ground cumin
1 red pepper, coarsely chopped	1 Tbs. chili powder
1 large tomato, coarsely chopped	Pinch of cayenne
3/4 cup vegetable broth	1 tsp. salt
	Black pepper, freshly ground

Tortillas (preferably warm)

1. In food processor or blender, combine avocado, non-dairy sour cream, lime juice, and salt to taste. Set aside.
2. Heat oil in large, non-stick skillet. Sauté onion and peppers until onions are transparent. Add remaining ingredients; stir to combine and simmer until peppers are tender (about 5-7 minutes).
3. Spoon veggie mixture into tortillas; roll and top with avocado sauce or serve open-faced with avocado sauce.

Variation: Add chopped pre-cooked tofu or tempeh to the veggie mixture when you add the vegetable broth.