



Fajitas Seasoning

A flavorful blend of salt, garlic and onion, this seasoning can be used in many different applications in the kitchen.

Fajitas Seasoning can be used to add that special fajita flavor to chicken, steak, pork, or seafood. It can also be used to flavor roasted potatoes, steamed or sautéed vegetables, and rice dishes. Try using this product on grilled fish or pork. It makes a wonderful addition to the Buffalo Wings or boneless Buffalo Wings menu when sprinkled over fresh hot wings out of the fryer. This product works very well combined in a seasoning rub to enhance the flavors of slow roasted meats.



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6/30 oz.

Classic Fajitas

¼ cup of fajita seasoning (you can add more or less depending on desired flavor)

4 heaping tablespoons of oregano leaves

5# sirloin steak or boneless skinless chicken breast cut into strips

2 onions sliced thin

4 green peppers sliced thin

Heat skillet with oil; add steak or chicken and cook. Toss in peppers and onions and continue cooking. Near the last 3 minutes of cooking, add in seasonings and cook until done.

Serve with warm flour tortillas, sour cream, salsa, guacamole, and shredded cheese.