



SNACC Session #2 with Chef Laura Licona

## Deluxe Fajita Tacos with Salsa Fresca

### Ingredients



Tortillas



Tomato



Bell Peppers



Salt & Pepper



Chicken  
tenders



Green Zucchini



Garlic



Olive Oil



Yellow Onion



Mushrooms



Jalapeno  
Pepper



Cumin

### Steps

#### Steps for Deluxe Fajita Tacos:

1. Wash the tomatoes, peppers, and zucchini with water
2. Cut half of the vegetables into long thin slices and place onto tray
3. Cut the other half of the vegetables into small cubes and place onto tray
4. Heat oil in the pan and then add in onions, peppers, zucchini, mushrooms and garlic
5. Add salt, pepper and cumin onto the vegetables. Remove after they are cooked and set aside
6. Cut the chicken into thin slices and season with spices. Cook chicken in a pan
7. Mix in vegetables with the chicken
8. Remove the vegetables and chicken from the pan and put into a bowl
9. Place tortilla into the pan to heat up for 30 seconds. Remove tortilla and place onto a plate
10. Add vegetables and chicken mixture into tortilla. Wrap it up!

#### Steps for Salsa Fresca:

1. In a small bowl mix together the diced tomato, onion, garlic and jalapeno if you like spicy
2. Season with salt, pepper and cumin
3. Add to the fajita right before you eat it
4. Enjoy the Fajita and Salsa Fresca together!! 😊