

"Chicken" Burritos

Serves: 4

Prep time: 5 minutes

Cook time: 25 minutes



Vegetarian & Vegan
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Ingredients:

*2 cups Hearty Plant Protein Strips

*1 Packet Simply Organic Fajita Seasoning

3 cups water + 1/4 cup water

3 tbsp. olive oil

1 small yellow onion, chopped (about 1 cup)

Salt & Pepper to Taste

4 large tortillas

Serving suggestions:

- Fill Your Burritos with:
 - o Chopped Tomato
 - o Sour Cream or Substitute
 - o Chopped Lettuce
 - o Avocado
- Side Dishes:
 - o Chips & Salsa
 - o Spanish Rice

Directions:

- 1) Combine the Hearty Protein Strips and 3 cups water and boil until tender (12-15 minutes).
- 2) When the strips are tender, transfer them to a colander, drain the excess water, and press out as much water as possible.
- 3) In a large, non-stick skillet, heat the oil over medium heat, add the onion and drained Protein Strips. Sauté, stirring occasionally, until the strips have browned (7-10 min).
- 4) Add 1/4 cup water, the seasoning mix, and salt and pepper to taste, and stir together until evenly coated and heated through (2-3 minutes).
- 5) Serve in a large tortilla with your favorite burrito add-ins. We recommend tomatoes, lettuce, onion, cilantro, and avocado!



INGREDIENTS



STEP 1



STEP 4



SERVED

*Available on FakeMeats.com

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