

Hi Mom: Here's the sauce and fajita recipe you wanted.

Pizza Sauce

- 1 28 oz can Contadina Crushed Tomatoes
- 6 oz tomato paste
- 2 cloves garlic
- 1 tsp oregano
- 1 T Italian seasonings (or whatever seasonings you like to put in)
- 1 cup of beef or chicken bouillon

Fajitas

- 1/3 cup juice from 2 to 3 limes
- 6 T vegetable oil
- 3 medium garlic cloves, minced or press
- 1 T Worcestershire sauce
- 1 1/2 tsp brown sugar
- 1 jalapeno chili, seeds and ribs removed, chili minced
- 1 1/2 T minced cilantro
- Salt and Pepper
- 3 boneless, skinless chicken breasts, pounded to 1/2 inch thickness
- 1 large red onion, cut into 1/2 inch thick rounds
- 1 large red bell pepper, quartered (we double up on the veg's)
- 1 large green bell pepper, quartered
- 8-12 (6-inch) flour tortillas

1. In medium bowl, whisk together lime juice, 4 T oil, garlic, Worcestershire, brown sugar, jalapeno, cilantro, 1 tsp salt, and 3/4 tsp pepper. Reserve 1/4 cup marinade in small bowl; set aside. Add another teaspoon salt to remaining marinade. Place chicken in marinade; cover with plastic wrap and refrigerate 15 minutes. Brush both sides of onion rounds and peppers with remaining 2 T oil and season with salt and pepper.

2. Meanwhile, heat grill.

3. Remove chicken from marinade and place chicken on grill. Discard remaining marinade. Place onion rounds and peppers (skin side down) on grill. Cook chicken until well browned, 4 to 5 minutes. Flip chicken and grill until no longer pink, 4-5 minutes longer. Cook peppers and onions until spottily charred and crisp tender, 8-10 minutes, turning once or twice as needed. When chicken and vegetables are done, transfer to large plate; tent with foil to keep warm.

4. Warm tortillas on grill, 20 seconds per side. Wrap in foil

5. Separate onions into rings and place in medium bowl; slide bell peppers lengthwise into 1/4 inch strips and place in bowl with onions. Add 2 T reserved unused marinade to vegetables and toss well to combine. Slice chicken in 1/4 inch strips and toss with remaining 2 T reserved marinade in another bowl; arrange chicken and vegetables on large platter and serve with warmed tortillas.