

Item # 102430

Desc: Fajita Seasoning No Msg

Nutrition Facts			
Serving Size		1/4 teaspoon (1g)	
Servings Per Container		Varied	
Amount Per Serving			
Calories 0		Calories from Fat 0	
		% Daily Value*	
Total Fat	0 g		0 %
Saturated Fat	0 g		0 %
Trans Fat	0 g		
Cholesterol	0 mg		0 %
Sodium	140 mg		6 %
Total Carbohydrate	0 g		0 %
Dietary Fiber	0 g		0 %
Sugars	0 g		
Protein	0 g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	• Iron	0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

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102430 Fajita Seasoning - No MSG

Ing: Sea Salt, Unrefined Cane Sugar, Dextrose, Onion Powder, Soy Sauce Powder (fermented soybeans & wheat, salt), Corn Starch, Sun Dried Tomato, Chili Powder, Cayenne Pepper, Garlic, Paprika, Red Bell Peppers, Cumin, Celery, Natural Hickory Smoke Salt, Expeller Pressed Canola Oil, Cilantro, Coriander, Black Pepper, Silicon Dioxide, Clove, Spice Extractives.

**Contains: Soy and Wheat Ingredients.
**Good Manufacturing Practices are used to sequence ingredients in our production facility that also processes products containing peanuts, tree nuts, soy, fish, milk, egg, crustacean shellfish and wheat ingredients.
Product information/materials may change. Refer to the package or call for updates.

Fajita Seasoning - No MSG

This southwest seasoning blend (medium spicy) can be used many different ways, below is one suggestion:

- 1lb boneless chicken, pork, or beef
- 3-1/2 tablespoons Fajita Seasoning
- 1 large onion
- 1 large bell pepper
- 3-4 tablespoons oil or bacon fat
- Cut meat into thin strips, place in a bag; mix 3 tablespoons of Fajita Seasoning through the meat and allow to marinate for 20 minutes or more.
- Clean and slice onions and peppers into strips.
- In a heavy pan heat the fat; add the other 1/2 tablespoon of Fajita Seasoning; stir fry the onions and peppers until tender/crisp; remove the vegetables from the pan; quick fry the meat strips in the juices left from the vegetables, cover and let simmer until tender; add the vegetables back to the pan; stir it all together: Serve over rice, corn polenta, potatoes or pasta.