

Easy Vegetable Fajitas

Ingredients:

- 8 flour or corn tortillas
- 2 tablespoons vegetable oil
- 1 red or yellow onion, thinly sliced
- 2 green or red bell peppers, seeded and sliced into strips
- 1 teaspoon minced garlic
- 1 yellow squash or zucchini, halved and sliced into strips
- 1/2 cup salsa
- 1 cup shredded Monterey Jack or other cheese
- *Optional:* 1/4 cup chopped fresh cilantro

Method:

1. Wrap tortillas in aluminum foil, and place in oven. Turn heat to 350 degrees F (175 degrees C). Bake for 15 minutes, or until thoroughly heated.
2. In a 10 inch skillet, heat oil over medium high heat. Add onions, bell peppers, and garlic; stir to coat with oil. Cover, reduce heat to medium, and cook for 5 minutes. Stir squash into vegetables. Stir in salsa. Cover, and cook for 5 minutes.
3. Spoon vegetable mixture evenly down the centers of warm tortillas, and sprinkle with cheese and optional cilantro. Roll up tortillas, and serve.

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