

CopyCat TGI Fridays Sizzling Vegetable Fajitas

Ingredients

Pico de Gallo:

1 small jalapeno pepper, minced (seeded for milder pico de gallo)

1/4 cup diced tomato

1/4 cup finely diced onion

3 tablespoons lemon juice

1 1/2 tablespoon finely chopped fresh cilantro

1/2 teaspoon salt, or to taste

Pesto:

8 ounces chopped cilantro

3 cloves garlic

1/2 cup olive oil

1/8 teaspoon salt

1/8 teaspoon black pepper

2 ounces freshly grated Parmesan cheese

Vegetables:

1 medium onion, sliced

1/2 tablespoon butter

2 cups vegetables such as zucchini or yellow summer squash, cut julienne-style, broccoli and cauliflower cut into small florets, green pepper and mushrooms thinly sliced, whole snow peas

2 tablespoons lemon juice

3 flour tortillas, heated

Condiments:

guacamole

sour cream

shredded Cheddar cheese

salsa

Directions

Prepare the pico de gallo by combining the jalapeno, tomato, onion, lemon juice, cilantro, and salt in a bowl. Mix well. Cover the bowl and let sit at room temperature for 30 minutes.

Make the pesto by combining the cilantro and garlic in a food processor. Process until finely chopped. With the food processor running, slowly add the olive oil until incorporated. Add the salt, pepper, and Parmesan cheese.

For the fajitas, heat the butter in a cast iron skillet over medium-high heat. Add the onion and cook for 6 minutes or until lightly browned, stirring occasionally.

While the onion is cooking, cook all the vegetables except the mushrooms in the lemon juice with 2 tablespoons of the pesto in a skillet over medium-high heat. When they are almost cooked, add the mushrooms and cook for 1-2 additional minutes.

Transfer the vegetables to the skillet with the onions.

To serve the vegetable fajitas, spoon the vegetable fajita filling onto warmed flour tortillas. Serve with the pico de gallo and any desired toppings such as guacamole, sour cream, shredded cheese, and salsa.