

"THE #46"

BRETT LEVIS

FRESH ST. MARKET



COOKIN'
WITH THE 'CAPS

Saputo



Sysco





“THE #46” BRETT’S FAJITA

INGREDIENTS

1 grilled chicken breast,
chopped into ½” strips
½ red pepper, sliced ¼”
½ white onion, sliced ¼”
½ cup chopped Lettuce
2 tbsp chopped cilantro
1 flour tortilla
1 lime

HOMEMADE CHIPOTLE CREAM

¼ cup sour cream
2 chipotle peppers, soaked
for 20 minutes in boiling
water, seeds removed
1 lime, juiced
hot sauce, to taste

HOMEMADE GUACAMOLE

1 avocado, mashed
1 tsp garlic, chopped
1 tsp onion, chopped
1 tsp red pepper, chopped
1 tsp tomato, chopped

DIRECTIONS

Make chipotle cream by placing all ingredients into a blender or food processor and pulsing until smooth.

Make guacamole by mixing ingredients thoroughly in a bowl.

Sauté peppers and onions with 1 tsp of vegetable oil in a frying pan over medium heat until softened, approximately 6 minutes.

Add sliced chicken breast to pan to heat through.

Heat tortilla shell in a clean pan, then place onto plate.

Spread chipotle cream onto tortilla.

Add chicken and sautéed vegetables, followed by lettuce and cilantro.

Serve with a slice of lime.