



Fajipiña Fire!



From: Jeff Spurgess

Prep Time: 30 min

Serves: 20+

Cook Time: 45 min

Instructions

- 1) Preheat over 450 degrees and roast both heads of garlic for 30 minutes.
- 2) Dump 3 cans of tomatoes and 3 vegetable broth into a huge pot. Add 1 of the onions diced, the can of adobe peppers finely chopped, 2 servings of taco seasoning, finely chopped kale, and finely chopped cilantro—let simmer while garlic is roasting.
- 3) Chop up fajita veggies to stage for cooking—jalapeno (disked leaving the seeds and guts intact), poblano peppers (bite sized strips), onion (bite sized strips), and pineapple (1/4 inch cubes).
- 4) Season with salt and pepper chicken breast and grill on high heat—burn marks preferred. Let chicken rest.
- 5) Add roasted garlic and tomato paste to simmering broth and blend smooth with immersion blender.
- 6) Add light olive oil to staged veggies. In cast iron, on high heat cook fajita veggies in batches—adding them to the broth as they're done.
- 7) Slice the chicken breast into 1/8 inch thick slices and then slice again into 1 inch pieces. Stage in bowl and add light olive oil and a healthy dose of another batch of taco seasoning. Cook in the hot cast iron after veggies are done. Set the chicken aside for a bottomer (don't add to soup).
- 8) Add 3 cans of black and 3 pinto beans to the broth.
- 9) Put 1/2 cup of masa flour in large bowl. Add some hot broth and mix, then add back to the broth—let simmer for 15 minutes.
- 10) Add 2 cans of pinto beans to 2 cans of refried beans and set aside as bottomer.
- 11) Assemble by adding Chicken, refried beans, or both as a bottomer—then broth, then toppers of choice.

Notes

Ingredients

- Vegetable Broth/stock – 3 boxes
- Onion – 2 large
- Garlic – 2 heads
- Jalapeno Peppers – 10 large
- Poblano peppers —8 large
- Cilantro – 1 bunch
- Kale – 1 Bunch
- Pineapple—1 large
- Adobe Jalapeno's—1 small can
- Tomatoes – 3 large can petite diced
- Masa Flour—1/2 cup
- Tomato Paste—1 large can
- Black beans—3 cans
- Pinto beans—5 cans
- Refried beans—2 cans
- Lime juice—1/3 cup
- Taco seasoning—1 serving = (Chili Powder—2 Tbsp, Cumin—2 tsp, Smoked paprika—2 tsp, Garlic powder—1 tsp, Onion powder—1 tsp, Oregano—1 tsp, Black pepper—1 tsp, Salt—2 tsp, Cayenne—1 tsp)

Bottomer:

- Grilled and seasoned chicken breast
- Refried beans with pinto beans

Toppers:

- Sour cream
- Salsa
- Guacamole
- Shredded Cheese
- Blue corn tortilla chips

