






# Linda's Garden

[www.lindasgarden.com](http://www.lindasgarden.com)

*Recipes from Virginia Lifestyles magazine*

<b>Chicken Fajitas</b> 	<b>Classic Tomato Salsa</b> 	<b>Guacamole Dip</b> 	<b>Salsa Verde</b> 	<b>Habanero Dip</b> 
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## Linda's Garden Chicken Fajitas

*(also shown with Salsa Verde)*

- 1 TBSP Linda's Garden Jalapeno Blend
- 4 Chicken Breasts cut into thin strips
- 1 Juice of Lime
- 6 TBSP of Olive Oil
- 2 Garlic Cloves minced
- Small bunch of cilantro chopped fine
- 1 large Onion
- 1 Large Red or Green Pepper
- ¼ cup Tequila
- 1 lime
- Tortilla Shells
- Suggested Toppings (cheese, lettuce, and sour cream)



Place chicken breast strips, lime juice, 4 TBSP of olive oil, garlic cloves, **Linda's Garden Jalapeno Blend**, and cilantro into a plastic bag. Marinate and refrigerate for 2 hours.

Slice up your onion and green or red pepper and place them into a separate pan to sauté along with 2 TBSP of olive oil.

Cook chicken strips in a separate pan. Once done, place the chicken in a separate dish. Deglaze pan with the lime and tequila. Simmer for 2-3 minutes.

Return the chicken to the pan and gently toss and coat it thoroughly.






Warm up your tortilla shells. Place peppers, and then chicken, on top of the warmed tortilla shells. Add cheese, lettuce, and sour cream as desired.

**Serves: 6 people**

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## Linda's Garden Classic Tomato Salsa

- 1 Tsp of Linda's Garden Jalapeno Blend
- 8 firm Roma Tomatoes
- 1 Medium Onion
- 1 Clove of Garlic (minced)
- 1 Lime (you'll use the Grated Lime Zest and Juice)
- 1 medium bunch of Cilantro (chopped fine)
- Salt and Pepper (to taste)
- Pinch of Sugar



You may serve this salsa as a condiment with a wide variety of dishes. It's excellent with chips. This recipe is so easy to make and absolutely delicious.

Dice the tomatoes and onion, mince the garlic, and put them into a bowl. Add the lime juice, lime zest, cilantro, **Linda's Garden Jalapeno Blend**, salt, pepper and sugar.






Mix well, cover, and chill for 2-3 hours to give the flavors a chance to blend. The salsa will keep in the refrigerator for 3-4 days.

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## Linda's Garden Guacamole Dip

- 1 TBSP of Linda's Garden Jalapeno Blend
- 1 TBSP of Linda's Garden Onion Blend
- 4 ripe Avocados
- 2 medium Tomatoes
- 1 Lime (you'll use the Grated Lime Zest and Juice)
- 1 Clove of Garlic (crushed)
- Small bunch of Cilantro (finely chopped)
- Salt and Pepper (to taste)
- Chips (for dipping)



Cut avocados in half and remove the pits. Scoop the flesh of the avocados into a bowl, and mash with a fork leaving some chunks.

Add lime juice and lime zest to the avocado and mix well.

Dice the tomatoes into small pieces. Crush the garlic. Add the **Linda's Garden Jalapeno Blend and Onion Blend** along with cilantro, salt, and pepper. Mix well.

Place in refrigerator for 1 hour before serving.






Great with chips and will keep in the refrigerator for several days.

**Serves: 6-8 people**

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## Linda's Garden Salsa Verde

- 1 TSP of Linda's Garden Habanero Blend
- 6 medium Tomatillos (a small green or green-purple fruit surrounded by a paper-like husk)
- 1 Clove of Garlic
- 1 medium bunch of Cilantro
- Salt and Pepper (to taste)



Remove skins from tomatillos. Place in boiling water for 1 minute. Remove tomatillos from water.

Place them in a blender and add **Linda's Garden Habanero Blend**, garlic, cilantro, salt, and pepper. Blend until smooth.

Cover and chill for 2 hours to let the flavors blend.






Excellent hot sauce for fajitas, soft tacos, burritos, fish, meat, chicken dishes or to just use as a dip with chips.

**Serves: 6**

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## Linda's Garden Habanero Dip

- 1 TBSP of Linda's Garden Habanero Blend
- ½ cup of Dukes Mayonnaise (has no sugar)
- ½ cup of Sour Cream

Mix ingredients well and refrigerate for an hour.

This dip can be made extra hot by adding ½ tsp more of the Habanero Blend.

**Serves:** 6

