

PERSIAN LIME OLIVE OIL

BAKED CHICKEN FAJITAS

MAIN

Ingredients:

1 large Onion
1 medium Red Bell Pepper
1 lb. Boneless Skinless Chicken Breasts
1 pkg (1 oz) Fajita Seasoning Mix
4 1/2 tsp. Twisted Trunk Persian Lime Olive Oil
Fajita Soft Tortillas Shells (6 inch)
Sour Cream
Thick 'n Chunky Salsa
Cilantro, fresh chopped

Instructions:

Heat oven to 400°F
Spray 13x9 inch (3-quart) glass baking dish with cooking spray.
Cut onion and bell pepper into even slices; place in baking dish.
Cut chicken breasts into thin strips; add to vegetables in dish.
Sprinkle with seasoning mix; drizzle with oil.
Stir until combined and pieces are coated.
Bake 35 to 40 minutes, stirring once halfway through baking, until chicken is no longer pink in center.
Spoon small amount of chicken and veggies onto each tortilla
Top each with sour cream, salsa and cilantro, or your favorite fajita toppings.

GRILLED SWEET POTATOES

SIDE

Ingredients:

2 lbs. Sweet Potatoes
1/4 cup Twisted Trunk Persian Lime Olive Oil
1/2 tsp. Sea Salt and Freshly Ground Black Pepper
1/8 cup Fresh Cilantro, chopped

Instructions:

Place whole sweet potatoes in large pot of cold water.
Bring to a boil and simmer until centers are tender.
Transfer to large bowl of cold water to stop cooking.
Drain well.
When cool enough, peel potatoes with a sharp, small knife and quarter lengthwise.
Prepare grill for cooking.
Whisk together olive oil, salt, freshly ground black pepper and cilantro.
When grill is hot, grill potatoes on lightly oiled grill rack, uncovered, turning until grill marks appear and potatoes are just tender, 3-6 minutes.

OLIVE OIL COOKIES

DESSERT

Ingredients:

3 cups Unbleached Organic Flour
2 cups Granulated Cane Sugar
1 tsp Salt
2 tsp Baking Powder
2 tsp Green Cardamom Seeds, freshly ground
1 cup Twisted Trunk Persian Lime Olive Oil
2 Large Eggs, whisked

Instructions:

Preheat the oven to 350 F. In the bowl of a stand mixer fitted with the paddle attachment or in a large mixing bowl, add the sugar, oil, and eggs. Beat on medium speed until thick and creamy, about 3 minutes. In a separate bowl whisk together the flour and remaining dry ingredients. Add the dry ingredients to the wet ingredients in three additions beating in between additions until no dry flour remains. Scoop approximately two teaspoons of dough per cookie, and place the rounded mounds at about 1 1/2" intervals onto a well-greased or parchment lined cookie sheet pan. Bake in the center of the oven for 10 minutes. Increase the heat to 425 F and bake for an additional 2 minutes to aid in creating a crackly golden brown exterior. Remove the cookies to a rack to cool. Repeat with the remainder of the dough.
Yields about 48 cookies