

Fajita Styled Curls

Ingredients:

·  2c           Soy Curls

· 1 med    Onion (sliced lengthwise)

· 1 lrg       Green Bell Pepper (sliced lengthwise)

· 1 lrg       Red Bell Pepper (sliced lengthwise)

· 1 lrg       Yellow Bell Pepper (sliced lengthwise)

· 2 T          Chik N’ Styled Seasoning

·  2-3 c      Hot Water

Directions:

* Prepare curls placing the curls in a bowl and pouring boiling water over them, a minute or two at most, then drain water off through colander.
* After draining, place curls on oiled cookie sheet, add chik n’ seasoning and cook for 10-12 minutes on 400°.
* While curls are cooking,, cut vegetables length wise and to large skillet and cook in 1 T of oil or water on medium heat for about 5-7 minutes.
* Remove from and add curls to marinate and stir until well covered and allow to sit for 15-20 minutes. You may cook curls on the stove top on medium heat until browned or grill on countertop grill for 4-6 minutes.