**Chipotle at Home**

Servings: 6-8

Prep Time: 30 Minutes

Cook Time: 30 Minutes

Total Time: 1 Hour

Equipment Needed:

Measuring Utensils, Pot, Knife, Can Opener

Ingredients:

*Fajita Veggies ~*

1 Purple Onion, sliced

1 Bell Pepper, Red, Orange, or Yellow, sliced

1 Bell Pepper, Green, sliced

\*Sauteed in Italian Seasoning and Olive Oil on Medium High heat until determined tenderness.

*Sweet Corn Salsa ~*

4 Cups White Corn, drained and rinsed

4 Tablespoons Coconut Aminos

1/4 teaspoon Chipotle Powder

\*Cook corn in the Coconut Aminos and Chipotle for 15 Minutes.

See [*Cuban Black Bean*](https://www.naturallyvegetarians.com/recipe/cuban-black-beans) recipe ~

To assemble the Chipotle:

Salad Lettuce

Tomato Salsa

[Vegan Sour Cream](https://www.violife.com/en-us/products/dairy-free-dips/just-like-sour-cream)

[Guacamole](https://www.naturallyvegetarians.com/recipe/guacamole)