



The story behind the recipe



This recipe came to be one night when we had leftover fajita veggies and no chicken left to go with them. Not wanting the veggies to go to waste, my husband decided to try something new. He began by creating a veggie sauce which worked wonderfully as a dip for our quesadillas. It would also taste great as a sauce on chicken or steak, of course. But we were still out of chicken, had finished our quesadillas, and still had plenty of sauce. So he turned the sauce into a base for a tasty chip dip. Thus was born Luke's Fajita Chip Dip—a four part recipe worth every minute required to reach its delicious conclusion.

In case you're wondering, the dip has a mild spice and would work well with a variety of chips. My favorite chip to eat with it, though, is Tostitos Hint of Lime.

I hope you enjoy this recipe as much as we do!

Kathleen Denly





Luke's Fajita Chip Dip



Part 1: Cook the Peppers & Onions

Ingredients:

- 2 parts red/orange peppers
- 1 part sweet onion
- 1 1/2 tablespoons grapeseed oil

Preparation:

- Slice the peppers & remove the seeds.
- Slice the onions.

Cooking Instructions:

Saute the peppers and onions together with about a tablespoon of taco seasoning and about 1.5 tablespoons of grapeseed oil. Cook until tender but still retaining a slight snap.

Part 2: Create Cilantro-Pablano Corn Mix

Ingredients:

- 1 medium pablano pepper
- Half of one bunch of cilantro
- 24 ounces of sweet corn kernels (either fresh or frozen)
- 1/2 tablespoon grapeseed oil
- Salt

Preparation:

- Dice the pablano pepper & remove the seeds.
- Dice the cilantro

Cooking Instructions:

Saute pablano pepper & corn together until tender. Then mix in the cilantro and heat until the cilantro is slightly wilted. Salt to taste.

Part 3: Create the Veggie Sauce

Ingredients:

- 2 parts pepper/onion mix
- 1 part cilantro-pablano corn mix
- Half tablespoon butter

Instructions:

Blend in blender until silky smooth (I used the hot soup setting on our Vitamix)

Part 4: Create the chip dip

Ingredients:

- Half a cup veggie mix
- 2 tablespoons fresh chunky salsa
- 1 tablespoon shredded cheese
- 1 tablespoon green salsa

Instructions:

Mix and heat in microwave for 45 seconds on high. Mix again and heat for another 45 seconds.

