

Fajita Marinade

20 MIN

1 Cup

Easy

Ingredients

- 2 oranges, Juiced
- 4 limes, juiced
- 1 chipotle chili in adobo sauce, minced (if you like a lot of spice use 2 or more chipotle chilis)
- 1/4 cup Frontier Herbs Brand Fajita Seasoning
- 4 cloves garlic, chopped

Instructions

You can either put this in a measuring cup or wide mouth mason jar and blitz with an immersion blender or put it into a blender and whizz away.

We use this sauce on a variety of dishes including vegan, chicken, and beef. We cook our chicken, onions, and peppers with the sauce for our quesadillas. So yum!

Store in a mason jar in the fridge till you're ready to use it.