



## Forest Fajitas with Guacamole

4 SERVINGS

### INGREDIENTS

1 lb Skirt Steak	1 Yellow Onion	As Needed Coconut Oil
2 Sweet Peppers	To Taste Cheddar Cheese	As Needed Olive Oil
1 Jalapeño Pepper	As Needed Tortillas	To Taste Salt

### DIRECTIONS

- 1 Slice the sweet peppers, jalapeño peppers, and yellow onion. On a separate cutting board, cut the meat into 1/2 inch strips and season with salt and spices.
- 2 Put the pot on your Solo Stove and add enough coconut oil to coat the bottom of the pan. Fry a few pieces of meat at a time.
- 3 Place a second pot on your Solo Stove and add olive oil. Using high heat, cook the vegetables mixture, stirring frequently.
- 4 Toast tortillas over an open flame. Once warm, grate cheese over the tortilla.
- 5 Fill tortilla with meat and top with vegetables, pico, and guacamole. Enjoy!



## Guacamole

4 SERVINGS

### INGREDIENTS

2 Avacados

2 Stalks Scallions

3 Garlic Cloves

1 **tbsp** Sour Cream

Small Bunch Cilantro

To Taste Cumin & Sea Salt

### DIRECTIONS

- 1 Slice scallions and mince cilantro and garlic.
- 2 Mash avacados, add sour cream, salt, and cumin. Mix well.
- 3 Add the scallions, cilantro and garlic into the mixture. Mix well and enjoy on top of your forest fajitas!

## Spice Mix

4 SERVINGS

### INGREDIENTS

1 **tsp** Pepper

1 **tsp** Onion Powder

1 **tsp** Cayenne Pepper

1 **tsp** Smoked Paprika

1 **tsp** Garlic Powder

1/2 **tsp** Cumin

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A close-up photograph of a white bowl with a blue rim, filled with a vibrant Pico De Gallo. The dish consists of finely diced yellow corn, bright red tomatoes, green jalapeños, and small pieces of white onion. A wooden spoon is tucked into the bowl. The bowl sits on a dark wooden surface. Other parts of similar bowls are visible in the corners of the frame.

## Pico De Gallo

4 SERVINGS

### INGREDIENTS

4 Tomatoes

1 Corn on the Cob

1/2 Jalapeño Pepper

1/4 Small Red Onion

Small Bunch Cilantro

Small Bunch Chives

Pinch Chili Powder

Pinch Salt

Squeeze Lime

### DIRECTIONS

- 1 Place pan on your Solo Stove and coat the bottom with oil. While the pan is warming, cut the kernels off the cob. Once the pan is hot, add the corn kernels and sauté for 6–7 minutes, stirring occasionally.
- 2 Prepare all vegetables: dice and drain the tomatoes; mince the onion, jalapeño, and cilantro; slice the chives. Mix together in a bowl.
- 3 Combine all ingredients together in a bowl and season with salt, chili powder, and lime juice. Enjoy!