Cool & Spicy Smoked Sausage Fajitas

COOK TIME: 25 minutes  
SERVING SIZE: 10

INGREDIENTS

- 1 regular size package Eckrich® Smoked Sausage
- 2 teaspoons vegetable oil
- 1 large onion, thinly sliced
- 1 large green bell pepper, seeded, thinly sliced
- 2 teaspoons lime juice
- 1 teaspoon chili powder
- 10 small flour tortillas, white or wheat

PREPARATION

Fajitas made with Eckrich smoked sausage, bell peppers, and onions.

2. Heat oil in a large skillet over medium heat, cook and stir sausage until browned, about 8 minutes. Remove to a plate.
3. Add onions and peppers to the skillet; increase heat to medium-high and cook, stirring frequently, until golden brown and crisp-tender, about 10 minutes. Stir in lime juice and chili powder.
4. Return sausage to skillet and cook until heated through, about 3 minutes.
5. Spread tortillas on plates; equally divide sausage mixture on tortillas. Roll each tortilla around the sausage and vegetables; serve immediately.
6. Serve with guacamole, sour cream, salsa and pickled jalapeno slices, if desired.