

## Collard Green Fajitas

### Use Recipe for Turkey Tacos (serves 4):

½ cup Cuban black beans

3 oz. Cooked turkey, ground, sauteed with cumin, oregano and chili powder

1 cup Vegetables: zucchini, red and yellow peppers, yellow onion, garlic, cilantro

1 cup Latin style cauliflower rice (see VV Recipe)

For each plate : Sub 3 raw Collard Green leaves, stemmed in lieu of lettuce cups

2 heaping tbsp. Guacamole and Pico

4 each Cilantro sprigs

### Option #3 Make it a **Burrito Bowl**

Add Jicama rice : Spiralize 2 small jicamas with Blade D then place into food processor and pulse until riced like. Squeeze all moisture out, transfer into bowl and add juice of 2 limes. Add 2 small smashed avocado to rice, season with salt and pepper and serve immediately.

Add roasted purple cauliflower, red and yellow peppers, onions, wild mushrooms, garlic

Top with pico de gallo and cilantro sprigs.