



No Mess Fajita Vegetables

½ onion - sliced
½ red pepper - sliced
½ yellow pepper - sliced
½ orange pepper - sliced
½ t. cumin

½ T. olive oil
Juice of 1 lime
½ cup cilantro leaves
¼ t. fresh ground black pepper
Dash smoked paprika

Create a foil grilling pocket using 2 sheets of pre-cut foil, placing shiny sides together and rolling along one of the longest sides to create a seal. Open and place the sliced peppers and onions on the foil. Sprinkle with cumin, fresh ground black pepper and dash of smoked paprika. Cover with the cilantro leaves and drizzle the lime juice and olive oil. Cover and roll other side and ends to seal. Place on med-high grill for about 20 minutes or until veggies are tender. No turning needed.