

NO-MEATA FAJITA BOURGUIGNON

Ingredients:

- 1- 12 oz. pkg. White Mountain Foods No-Meata Fajitas
- 2 T. canola oil
- 2 - 3 cloves garlic - crushed
- 1 med. onion - coarsely chopped
- $\frac{3}{4}$ to 1 cup water
- 8 oz. mushrooms - cut in halves
- $\frac{3}{4}$ cup red wine (Burgundy is rich)
- 2 T. cornstarch
- 2 T. vegetarian chicken broth powder

Directions:

Heat oil in skillet on high & add onions & garlic. Cook 3 - 5 min. Lower heat to med. & add No-Meata Fajitas, mushrooms, and wine. Mix broth powder & cornstarch with $\frac{3}{4}$ c. tepid water. Add to skillet and stir until completely incorporated. Simmer 5 - 10 min. Check consistency and add more water, if necessary. Serve over mashed potatoes or rice. Serves 4 - 6 guests.