



Online Class Preparation - Mexican Fajitas

Equipment: These are the tools that will be needed to complete this class

Grill or grill pan	Large rimmed baking sheet (½ sheet size)
Chef's knife	Blender
Cutting board	1 large bowl
saucepan	Measuring spoons
Dry measuring cups	2 cup liquid measuring cup
Spatula	Food masher
Clean towels to wrap the tortillas	Dutch oven to keep tortillas warm if you have it. Could also use just towels.
Parchment paper OR 1 qt. Plastic bag	Tortilla press OR a flat bottomed pie pan
A crepe/tortilla pan , griddle or a skillet	Instant read thermometer - this is my fav! It's expensive, but worth it and 15% off right now!

Prep: This is the mise en place or preparation needed to be completed before the class. If this is not completed, it will be impossible to keep up with the class. Each link below will lead you to a video demonstrating what to do.

- The morning of class, please make your [marinade and marinate your chicken](#). If you are doing only portobello mushrooms simply make your marinade and we will marinate the mushrooms together in class. If you are doing a combination, reserve about ½-¾ cup marinade for your mushrooms
- Prep [onion](#), [jalapeno](#) and [garlic](#) for the guacamole and have everything set aside in a bowl. They can be in a single bowl, since they will all be added together.
- Have cleaned and available all the equipment noted above
- Before class begins, please read through all of the recipes so that you are familiar with them.