



Easy Chicken Fajita Tasting Outline

- 1.) After set up and before the Tasting begins: Refresh Green Peas - Add 1 Tablespoons of Peas to a container with 1/2 Tablespoon of water. Cover, shake to refresh and set aside.
- 2.) Greet Guests and share some samples while guests are arriving
 - Start with vegetable (i.e. Corn and refreshed Peas)
 - Next share some fruit (i.e. Strawberries and Pineapple).
- 3.) Prepare Chicken Fajitas
 - Prepare Chicken Fajitas in a hot skillet with butter and garlic.
 - Follow Preparation Instructions on the Tasting Recipe Card: Chicken Fajitas
- 4.) While Fajitas are refreshing: Share the Introduction of Thrive
Use the Simple Clean Food Introduction Flip Chart (show a Simple Plate Meal Kit during the part of the presentation that explains it).
- 5.) Serve the Chicken Fajita samples.
- 6.) When samples are done: Share The Way (The Close)
Use the Simple Clean Food The Way Flip Chart (Share with your guests how they can get Thrive into their home)
- 7.) Hand out Literature Packet to each Guest:
 - Best Way to Thrive
 - Get Paid to Share
 - What Should I Get First
 - Order Form
- 8.) Go around and help each person complete their order form, answer their questions and book Tastings using the "Become a Fan" Flyer

Come up with some fun ways to have the guests interact with you.

Have fun!

Important Reminder: Make sure to keep your Tastings duplicatable. Your guest are watching you and asking themselves, "Can I do this?". Duplication is key!



Easy Chicken Fajita Tasting Checklist

Chicken Fajita Food and Supplies Needed

- Recipe: Chicken Fajitas
 - You can have the ingredients portioned out into containers ahead of time, prepared in a mason jar or bring a Chicken Fajita Thrive To Go.
 - Remember to bring butter, garlic, chili powder, cumin and lime. Optional: Thrive Cilantro
- Thrive Sweet Corn
- Thrive Green Peas
- Thrive Strawberry Slices
- Thrive Pineapple
- Thrive Pomegranate Yogurt Bites
- Sample Cups and Disposable Spoons
 - Serve the Chicken Fajitas in a 2 ounce sample cup with a spoon

For Display

- Thrive Simple Plate
- Thrive To Go's
- Optional: Southwest Chicken Chef Pack
- Optional: Family Size Can
- Optional: Simple Plate Recipe Cards in a binder

Presentation Materials and Literature

- Literature Packet Stapled Together for each Guest:
 - Best Way to Thrive
 - Get Paid to Share
 - What Should I Get First
 - Order Forms (Consultant Use Version)
- Become a Fan Flyer (Give to Guest When Booking a Tasting)
- Simple Clean Food Brochures
- Your Booking Calendar and Post It Notes with dates available
- Chicken Fajita Tasting Recipe Card
- Simple Clean Food Introduction Flip Chart
- Simple Clean Food The Way Flip Chart (for The Close)
- Pens

Other Items Needed

- _____
- _____
- _____
- _____

*****Important: Put Your Contact Info on All Literature**