



VEGETARIAN FAJITAS



PREP TIME
15 MINS



COOK TIME
30 MINS



SERVES
4

Our black bean and vegetarian fajitas recipe is packed full of colourful veggies including peppers, onions, courgette and sweet potato with lots of delicious smoky chipotle flavour from our delicious veggie fajita seasoning. Not only is it tasty, but with the addition of black beans and taco wraps it is also totally satisfying. This veggie recipe is perfect for vegetarians and for those who would like to include more plant-based meals into their diet.

FOR THE FAJITA MARINADE:

- 1 LIME (JUICE)
- 2 TABLESPOONS ORANGE JUICE
- 1 TABLESPOON TAMARI SAUCE
- 2 TEASPOONS GRAN LUCHITO SMOKY CHIPOTLE FAJITA AND TACO MIX
- 1 TABLESPOON OLIVE OIL

FOR THE FAJITAS:

- 2 TABLESPOONS OLIVE OIL
- 1 RED ONION (CUT INTO HALF MOONS)
- SWEET POTATO (CUT INTO STICKS)
- 1 LARGE RED BELL PEPPER (SLICED INTO STRIPS)

- 1 LARGE YELLOW BELL PEPPER (SLICED INTO STRIPS)
- 1 LARGE GREEN BELL PEPPER (SLICED INTO STRIPS)
- 1 SMALL COURGETTE (SLICED INTO STRIPS)
- 1 HANDFUL CORIANDER (FINELY CHOPPED)

TO SERVE:

- 1 PACK GRAN LUCHITO CANTINA BEANS
- 1 PACK GRAN LUCHITO SOFT TACO WRAPS
- 130G / 4 OZ FETA CHEESE
- 1 RIPE AVOCADO
- 250ML / 1 CUP SOUR CREAM
- SALT AND PEPPER (FOR SEASONING)



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TO PREPARE THE VEGETABLE FAJITAS, BEGIN BY MIXING IN A BOWL YOUR FAJITA MARINADE.

IN A SMALL BOWL ADD THE LIME JUICE, ORANGE JUICE, TAMARI, SMOKY CHIPOTLE FAJITA & TACO MIX, OLIVE OIL, WHISK AND SET ASIDE.

NOW START TO COOK YOUR VEGGIES IN BATCHES. IN A HOT FRYING PAN ADD HALF OF THE AMOUNT OF OLIVE OIL AND THEN FRY THE ONION AND SWEET POTATO. ONCE THE SWEET POTATO GETS A BIT TENDER REMOVE IT FROM THE PAN AND PLACE IT IN A BOWL WHILE YOU COOK THE REST OF YOUR VEG, SET ASIDE.

INTO THE SAME PAN, ADD THE REMAINING OLIVE OIL WITH THE PEPPERS AND FRY THEM FOR A COUPLE OF MINUTES, UNTIL THEY GET A BIT TENDER BUT THEY RETAIN A SLIGHT CRUNCH, REMOVE IT FROM THE PAN AND SET ASIDE ALONGSIDE WITH THE SWEET POTATO.

QUICKLY SAUTÉ YOUR COURGETTES AND ADD ALL THE VEGETABLES BACK INTO THE PAN, THEN POUR IN THE FAJITA MARINADE THAT YOU PREPARED EARLIER AND ADD A PINCH OF SALT AND FRESHLY GROUND PEPPER, LET IT ALL COME TOGETHER AND COOK FOR A COUPLE OF MINUTES OR UNTIL THE SWEET POTATO IS COOKED THROUGH.

FINISH WITH FRESHLY CHOPPED CORIANDER SCATTERED ON TOP AND SET ASIDE.

IN THE MEANTIME, REHEAT THE CANTINA BEANS IN A SMALL SAUCEPAN OVER A MEDIUM HEAT AND WARM UP A COUPLE OF SOFT TACO WRAPS. KEEP YOUR TORTILLAS WARM BY WRAPPING THEM IN A TEA TOWEL.

PREPARE YOUR TACOS FOR SERVING WITH A GENEROUS SPOONFUL OF FAJITAS ONTO WARM SOFT TACOS, ADD CANTINA BEANS INTO EACH TACO, CRUMBLLED FETA CHEESE ON TOP, ADD A BIT OF FRESH AVOCADO, PERHAPS SOME SOUR CREAM AND ENJOY!