



VEGAN FAJITAS

Servings: 8

Ingredients

- 1/4 cup canola oil
- 4 cups portobello mushrooms, julienned
- 2 cups zucchini, julienned
- 2 cups yellow squash, julienned
- 1 cup onion, sliced
- 1 cup green bell pepper, julienned
- 1 cup red bell pepper, julienned
- 2 cups corn kernels
- 2 cups black beans, cooked
- 1 teaspoon dried oregano
- 1 tablespoon granulated garlic
- 1/2 cup lime juice
- 1 tablespoon chipotle in adobo
- 1 tablespoon kosher salt
- 1 cup fresh cilantro, chopped

Directions

Heat the oil in a large skillet over medium-high heat. Add the mushrooms and cook for 4 minutes.

Add the zucchini, yellow squash, onion, green bell pepper and red bell pepper; cook for 6 minutes.

Add the corn, black beans, oregano and garlic; cook for 6 minutes.

Add the lime juice, chipotle in adobo, salt and cilantro. Stir to combine and remove from the heat.

Insert an equal amount of vegetables into 8 fajitas. Serve immediately.

Side dishes

Corn Tortillas
Steamed Rice



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