

TOSTITOS® Easy Vegetarian Fajitas

Ingredients

- 2 tbsp olive oil
- 1 red onion, thinly sliced
- 3 cloves garlic, minced
- 2 red bell peppers, sliced
- 1 ½ cups canned black beans, drained and rinsed
- 4 cups sliced mushrooms
- 3 tbsp taco seasoning
- 12 small corn tortillas, warmed
- 2 ripe avocados, peeled, halved, pitted and thinly sliced
- 1 cup sour cream
- 2 cups TOSTITOS® Chunky Salsa Mild
- 3 tbsp chopped cilantro (optional)
- Lime wedges, for serving

How to make it

1. In large skillet set over medium heat, add oil. Add onion and garlic; cook, stirring occasionally, for 2 to 3 minutes or until softened. Add red peppers, black beans, mushrooms and taco seasoning; cook, stirring occasionally, for 3 to 5 minutes or until vegetables are tender and fragrant.
2. Divide mixture evenly among tortillas. Top evenly with avocado, sour cream, 1 cup TOSTITOS® Chunky Salsa Mild and, if using, cilantro.
3. Serve fajitas with remaining TOSTITOS® Chunky Salsa Mild and lime on the side.



PREP
TIME
25 min



COOK
TIME
10 min



TOTAL
TIME
35 min



SERVINGS
6

Made with



TOSTITOS® Chunky Salsa Mild