

# Tostitos® Easy Vegetarian Fajitas





## Ingredients

- 2 tbsp Olive oil
- 1 Red onion, thinly sliced
- 3 Cloves garlic, minced
- 2 Red bell peppers, sliced
- 1 1/2 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	COOK TIME	TOTAL TIME	SERVING
25 minutes	10 minutes	35 min	6

## Made with