

Veggie Fajitas  
Serves 4

**8 Corn Tortillas**  
**3 Tbs sunflower or safflower oil**  
**2 Bell Peppers -Sliced into strips**  
**1 Medium Yellow Onion – Sliced into rings**  
**2 Portabella Mushrooms- Sliced into strips**  
**2 Tbs Jalapeño-diced (optional)**  
**1 Tbs Taco seasoning (Simply Organic or Dust)**  
**½ C Water**  
**14 oz can Black beans- drained**  
**½ tsp cumin**  
**1/2 C Vegetable juice- Knudsen low sodium**  
**2 cloves Garlic-minced**  
**1 C Corn**  
**Serve with Salsa, Guacamole and Fresh Cilantro**

**In large skillet heat oil over medium heat, add sliced bell peppers, mushrooms and onions and cook until slightly caramelized. Add Jalapeños and cook 1-2 minutes more. Meanwhile in a small saucepan heat black beans, cumin, vegetable juice and garlic over medium and cook until thick about 5-7 minutes. Add corn, taco seasoning and water to skillet with veggies and cook until all water is evaporated. Spread corn tortillas out over veggie mixture until warm and pliable. Serve corn tortillas with a smear of beans topped with veggie mixture, salsa, guacamole and a pinch of fresh cilantro!**

**\*These Veggie fajitas weight in at 28 grams of protein per serving!**

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