



PORTOBELLO "STEAK" FAJITAS

SERVES 2 OR 4

TIME: 30 MIN

CALORIES: 650/SERVING



These roasted mushrooms are tender, crispy, and perfectly spiced. Paired with creamy avocado, spicy crunchy jalapeños and a squeeze of lime and all wrapped up in soft flour tortillas. The perfect quick weeknight meal that will win over even the pickiest of eaters!

WHAT YOU'LL NEED

- Baking sheet
- Silicone baking mat (optional)
- Oil
- Salt
- Pepper



OUR PRODUCE IS FRESH SO PLEASE WASH BEFORE USE!

WHAT'S INSIDE

2 servings

4 servings

Portobello mushrooms	2-4	4-8
Bell peppers	2	4
Red onion	1	2
Spice blend	4 tsp	8 tsp
Jalapeño	1	2
Avocado	1	2
Lime	1	1
Flour tortillas	6	12



Preheat your oven to 450°F. Prep your ingredients: slice the **mushrooms**, **peppers**, **jalapeños**, and **onions**. Slice or mash the **avocado**.



Toss the **mushrooms**, **peppers** and **onions** in the **spice blend**, 2 tbsp of **oil** (4 tbsp for 4 servings) and the **juice of 1/2 the lime** and spread out on a baking sheet lined with a silicone baking mat or lightly greased. Roast for 20 minutes, tossing halfway through.



Cut the **remainder of the lime** into wedges. Serve the **roasted vegetables** with **tortillas**, **avocado**, **sliced jalapeño** (optional), and **lime to taste**.

Nutrition Facts Valeur nutritive

Per Serving (618 g)
pour 1 (618 g)

Calories 650	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 36 g	48 %
Saturated / saturés 6 g	30 %
+ Trans / trans 0.3 g	
Carbohydrate / Glucides 75 g	
Fibre / Fibres 16 g	57 %
Sugars / Sucres 14 g	14 %
Protein / Protéines 15 g	
Cholesterol / Cholestérol 0 mg	0 %
Sodium 540 mg	23 %
Potassium 1950 mg	41 %
Calcium 175 mg	13 %
Iron / Fer 6.5 mg	36 %

*5% or less is a little 15% or more is a lot

*5% ou moins c'est peu 15% ou plus c'est beaucoup