



Vegan Sheet Pan Fajitas

with Crispy Tex-Mex Tofu & Guacamole

 20-30min  2 Servings

Crispy, spiced tofu mixes with sizzling fresh veggies in these light, yet filling, fajitas. A homemade spice paste infuses tofu with Tex-Mex flavor before the jagged pieces crisp under the broiler alongside fresh bell peppers and onions. We lay them on toasted flour tortillas with a dollop of guacamole, a sprinkle of cilantro, and a final squeeze of lime for this meat-free crowd-pleaser.

What we send

- 1 yellow onion
- 1 bell pepper
- garlic
- 1 pkg extra-firm tofu ²
- ¼ oz Tex-Mex spice blend
- 6 oz tomato paste
- ¼ oz fresh cilantro
- 1 lime
- 6 (6-inch) flour tortillas ^{1,2}
- 2 (2 oz) guacamole

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Cooking tip

To get crispier tofu, remove as much moisture as possible and crumble into jagged-edged pieces, which increases the surface area.

Allergens

Wheat (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 47g, Carbs 82g, Protein 35g



1. Prep veggies & garlic

Preheat broiler with a rack in the upper third.

Halve **onion** and cut into ½-inch thick slices. Halve **pepper**, discard stem and seeds, then cut into ½-inch slices. Finely chop **1 teaspoon garlic**.



4. Broil tofu & veggies

Toss **tofu** with **spice paste** directly on baking sheet; push to one side. On open side of baking sheet, toss **onions** and **peppers** with **1 tablespoon oil** and **a pinch each of salt and pepper**. Broil on the top rack until browned and crisp in spots, 10-12 minutes (watch closely).



2. Prep tofu

Line a rimmed baking sheet with paper towels. Drain **tofu**; crumble over prepared baking sheet (like the texture of ground beef). Press with more paper towels to remove excess liquid. Remove paper towels from baking sheet, leaving pressed tofu.



5. Finish prep

Meanwhile, coarsely chop **cilantro**. Cut **lime** into wedges.

Toast **1 tortilla** at a time over a gas flame until lightly charred in spots, 5-10 seconds per side. (Alternatively, warm in a skillet or wrap in damp paper towels and microwave until warmed through.)



3. Prep spice paste

In a small bowl, stir to combine **Tex-Mex spice**, **chopped garlic**, **half of the tomato paste** (save rest for own use), and **2 tablespoons oil**; season to taste with **salt** and **pepper**.



6. Serve

Serve **tofu** and **veggies** in **warmed tortillas** with **guacamole**, **lime wedges**, and **cilantro**. Enjoy!