

MARLEY SPOON



Vegetarian Fajitas

with Corn Salsa & Refried Beans

 30min  2 Servings

We love fajitas because it's a mix-and-match meal situation, made just the way YOU like it. In this vegetarian version, we sauté bell peppers, onions, and sweet corn; the light char gives the fresh veggies an irresistible smoky flavor. We swap out the meat for creamy refried beans and serve all the components table side with warm flour tortillas, guacamole, and cilantro. It's the perfect picky eater-proof dinner!

What we send

- 1 bell pepper
- 1 red onion
- 4 oz mushrooms
- 5 oz corn
- 1 lime
- ¼ oz fresh cilantro
- ¼ oz chipotle chili powder
- 16 oz can refried beans ²
- 6 (6-inch) flour tortillas ^{1,2}
- 2 (2 oz) guacamole

What you need

- olive oil
- red wine vinegar (or apple cider vinegar) ³
- kosher salt & ground pepper

Tools

- microplane or grater
- medium skillet
- microwave-safe bowl

Allergens

Wheat (1), Soy (2), Sulphites (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 34g, Carbs 129g, Protein 29g



1. Prep vegetables

Halve **pepper**, discard stem and seeds, and slice into ½-inch strips. Halve and thinly slice **all of the onion** crosswise; finely chop **1 tablespoon of the onion**. Cut **mushrooms** into ½-inch thick slices. Finely grate **all of the lime zest** into a medium bowl. Cut **lime** into wedges.



4. Heat beans

Meanwhile, transfer **beans** to a microwave-safe bowl and cover with a damp paper towel. Microwave on high until heated through, 2-4 minutes (depending on microwave). Squeeze **1 tablespoon lime juice** from wedges into beans; stir to combine. (Alternatively, heat a small saucepan over medium. Transfer beans to saucepan and cook, stirring occasionally, until warmed through.)



2. Make corn salsa

Pick **cilantro leaves** from **stems**; finely chop stems and keep leaves whole. To bowl with **lime zest**, add **chopped onions, corn kernels, 1 tablespoon oil**, and **1½ teaspoons vinegar**; stir to combine. Season to taste with **salt** and **pepper**. Set corn salsa aside until step 6.



5. Heat tortillas

Wrap **tortillas** in a damp paper towel and microwave until heated through, 1-2 minutes. (Alternatively, working in batches, toast tortillas in skillet until warm and charred in spots, about 30 seconds per side.)



3. Sauté vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers, mushrooms, and sliced onions**; cook, stirring, until blistered and softened, 7-9 minutes. Stir in **all of the chipotle chili spice**; cook until fragrant, 30 seconds. Stir in **⅓ cup water**, scraping up any browned bits. Cook until reduced by half, 1-2 minutes. Season to taste with **salt** and **pepper**.



6. Serve

Serve **vegetables** with **refried beans** and garnish with **cilantro leaves**. Serve family-style alongside **tortillas, corn salsa, guacamole, and any remaining lime wedges**. Let everyone build their own fajitas at the table. Enjoy!