

# DINNERLY



## Fajita-Style Veggie Tacos with Pickled Onions & Guacamole

 20-30min  2 Servings

Fajitas are delicious, but let's be honest, they're kind of an event. The aggressive sizzle and smoke that come off the cast-iron platter at restaurants—we prefer all the flavor without all the drama. Enter our fajita-style veggie tacos—same great smoky taste, but broiled in the oven. Who needs a smoke show after all? We've got you covered!

## WHAT WE SEND

- 1 medium red onion
- ½ lb white mushrooms
- 1 green bell pepper
- garlic (use 1 large clove)
- taco seasoning (use 2 tsp)
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- 2 oz pkt guacamole

## WHAT YOU NEED

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

## TOOLS

- rimmed baking sheet
- large skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 530kcal, Fat 24g, Carbs 66g, Protein 13g



### 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Halve, peel, and cut **onion** into ½-inch thick slices. Finely chop ¼ cup of the sliced onions. Trim ends from **mushrooms** and cut into quarters. Halve **pepper**, then remove stem, core, and seeds; cut into ½-inch slices. Peel and finely chop **1 teaspoon garlic**.



### 2. Pickle onions

In a small bowl, stir to combine **chopped onions, 1 tablespoon vinegar, 1 teaspoon sugar, and ¼ teaspoon salt**. Set aside, stirring occasionally, until ready to serve.



### 3. Broil veggies

On a rimmed baking sheet, toss **mushrooms, peppers, and sliced onions with 2 teaspoons of the taco seasoning, 2 tablespoons oil, ½ teaspoon salt, and a few grinds pepper**. Broil on top rack until veggies are lightly charred and tender, stirring halfway through, 8–10 minutes (watch closely).



### 4. Warm tortillas

Meanwhile, heat a large skillet over high. Place **2 tortillas** in skillet and cook until charred in spots, about 30 seconds per side. Wrap in a towel or aluminum foil to keep warm, and repeat with remaining tortillas.



### 5. Finish & serve

Once **veggies** are finished broiling, add **1 teaspoon chopped garlic and a drizzle of oil** to baking sheet, tossing to combine; season to taste with **salt and pepper**. Divide **veggies** among **tortillas**. Serve **fajita-style veggie tacos** topped with **pickled onions and a dollop of guacamole**. Enjoy!



### 6. Take it to the next level

Make a quick side of refried beans to go with your tacos. Simply mash a can of pinto or black beans in a heavy skillet, season with some finely chopped garlic, salt, pepper, and a little ground cumin, and cook over medium until heated through.