

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. Forget the aggressive sizzle and smoke coming from the cast-iron platter at restaurants—we prefer the flavor without the drama. Enter our fajita-style veggie tacos—same great smoky taste, but broiled in the oven for less mess. Who needs a smoke show after all? We've got you covered!

WHAT WE SEND

- 1 medium onion
- ½ lb white mushrooms
- 1 green bell pepper
- garlic
- taco seasoning (use 2 tsp)
- 6 (6-inch) flour tortillas ¹
- 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

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

NUTRITION PER SERVING

Calories 620kcal, Fat 29g, Carbs 81g, Proteins 17g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Cut **onion** into ½-inch thick slices, then finely chop ¼ cup. Trim stem ends from **mushrooms**, then cut caps into quarters. Halve **pepper**, discard stem and seeds, then cut into ½-inch slices. Finely chop **1 teaspoon garlic**.



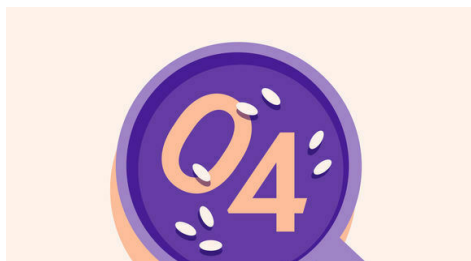
2. Pickle onions

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.



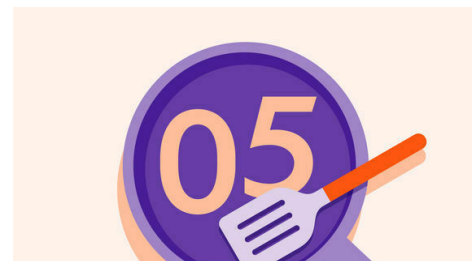
3. Broil veggies

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



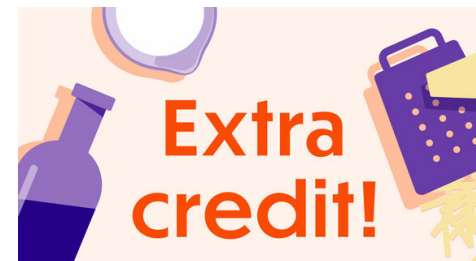
4. Warm tortillas

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, then repeat with remaining tortillas.



5. Finish & serve

Add **1 teaspoon chopped garlic** and a **drizzle of oil** to baking sheet with broiled veggies, 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 and season with some finely chopped garlic, salt, pepper, and a little ground cumin. Cook over medium until heated through.