

DINNERLY



Low-Cal Fajita-Style Veggie Tacos with Pickled Onions & Guac



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 red onion
- ½ lb button mushrooms
- 1 green bell pepper
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{1,2}
- 2 (2 oz) guacamole

WHAT YOU NEED

- garlic
- 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

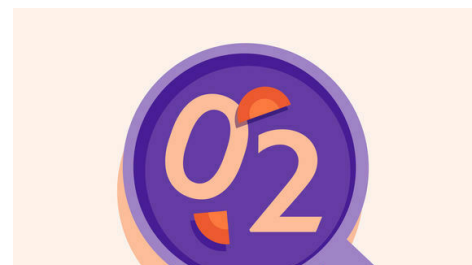
Calories 530kcal, Fat 28g, Carbs 60g, Protein 13g



1. Prep veggies

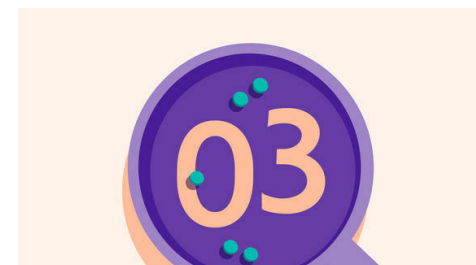
Preheat broiler with a rack in the top position.

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**.



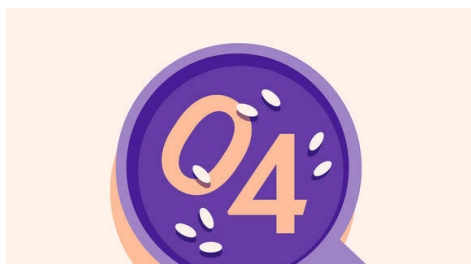
2. Pickle onions

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.



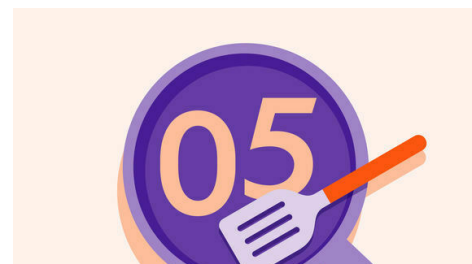
3. Broil veggies

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 oven rack until veggies are lightly charred and tender, stirring halfway through cooking time, 8–10 minutes (watch closely).



4. Warm tortillas

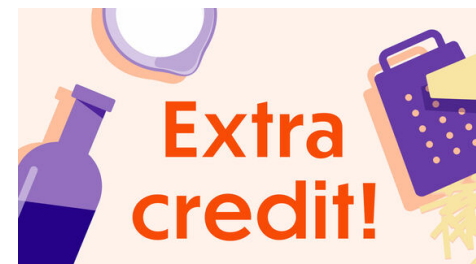
While **veggies** broil, heat a large skillet over high; add **2 tortillas** at a time and cook until charred in spots, about 30 seconds per side. Wrap in a clean kitchen towel or foil to keep warm, then repeat with remaining tortillas.



5. Finish & serve

To baking sheet with **broiled veggies**, add **chopped garlic** and **a drizzle of oil**, 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

Whip up 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 heat until warmed through.