

# DINNERLY



## Sheet Pan Cauliflower Fajitas with Feta & Cilantro



30-40min



2 Servings

Making a meal this easy feels like cheating—but that's the power of one-pan fajitas. We're bulking up this vegetarian version with tender roasted cauliflower and tossing it all in our Tex-Mex spice. Scoop them up with tortillas, top them off with feta and cilantro, and dinner is served after just three steps. We've got you covered!

### WHAT WE SEND

- 1 head cauliflower
- 1 bell pepper
- 1 yellow onion
- ¼ oz Tex-Mex spice blend
- 6 (6-inch) flour tortillas <sup>2,3</sup>
- ¼ oz fresh cilantro
- 2 oz feta <sup>1</sup>

### WHAT YOU NEED

- 2 Tbsp olive oil
- kosher salt & ground pepper

### TOOLS

- parchment paper
- rimmed baking sheet
- aluminium foil

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 600kcal, Fat 30g, Carbs 73g, Protein 18g



#### 1. Prep veggies

Preheat oven to 450°F with racks in the center and upper third.

Trim stem end from **cauliflower**, then cut into florets. Halve **pepper**, discard stems and seeds, then cut into ½-inch wide strips. Halve **onion**; cut into ½-inch slices.



#### 2. Roast veggies

On a parchment-lined rimmed baking sheet, toss to combine **cauliflower**, **onions**, **peppers**, **Tex-Mex spice**, and **2 tablespoons oil**; season to taste with **salt** and **pepper**.

Roast on center oven rack until deeply browned in spots and tender, stirring halfway through, 20–25 minutes.



#### 3. Finish & serve

Meanwhile, stack **tortillas** and wrap in foil. Bake on upper oven rack until warmed through and pliable, 5–10 minutes. Coarsely chop **cilantro leaves and stems**.

Crumble **feta** over **cauliflower fajitas** and sprinkle with **cilantro**. Serve with **warm tortillas**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Sit back, relax, and enjoy your Dinnerly!