

TOSTITOS® Easy Vegetarian Fajitas

INGREDIENTS

- 2 **tbsp** olive oil
- 1 red onion, thinly sliced
- 3 cloves garlic, minced
- 2 red bell peppers, sliced
- 1 ½ **cups** canned black beans, drained and rinsed
- 4 **cups** sliced mushrooms
- 3 **tbsp** taco seasoning
- 12 small corn tortillas, warmed
- 2 ripe avocados, peeled, halved, pitted and thinly sliced
- 1 **cup** sour cream
- 2 **cups** TOSTITOS® Chunky Salsa Mild
- 3 **tbsp** chopped cilantro (optional)
- Lime wedges, for serving



PREP TIME

25min



COOK TIME

10min



SERVES

6

FEATURING



HOW TO MAKE

DIRECTIONS

- In large skillet set over medium heat, add oil. Add onion and garlic; cook, stirring occasionally, for 2 to 3 minutes or until softened. Add red peppers, black beans, mushrooms and taco seasoning; cook, stirring occasionally, for 3 to 5 minutes or until vegetables are tender and fragrant.
- Divide mixture evenly among tortillas. Top evenly with avocado, sour cream, 1 cup TOSTITOS® Chunky Salsa Mild and, if using, cilantro.
- Serve fajitas with remaining TOSTITOS® Chunky Salsa Mild and lime on the side.