

Oven Roasted Vegetable Fajitas:

<https://elavegan.com/roasted-vegetable-fajitas/#wprm-recipe-container-5628>



Nutrition Facts (Total: 6 tacos)

- Calories: 215
- Carbohydrates: 36 g
- Protein: 8 g
- Fat: 6 g
- Sodium: 702 mg
- Fiber: 9 g
- Sugars: 6 g

Ingredients:

- 1 head of a small cauliflower
- 2 red bell peppers sliced
- 2 orange bell peppers sliced
- 1 medium/large onion sliced
- 2 tsp chili powder
- 1 ½ tsp paprika
- 1 tsp ground cumin
- ½ tsp garlic powder
- ½ tsp onion powder
- ¾ tsp salt
- Black pepper to taste
- cayenne pepper to taste
- 1-2 tbsp oil
- 6 small tortillas
- 1 15 oz can black beans (rinsed and drained)
- Pinch of salt
- Pinch of onion powder
- 1 tsp balsamic vinegar
- Guacamole
- Cilantro for toppings
- Vegan cheese (optional)
- Salsa (optional)

Equipment:

- Knife
- Cutting board
- Baking sheet pan
- Oven
- Parchment paper

Instructions:

1. Preheat oven to 400 degrees F
2. Chop the cauliflower into small florets, then slice bell peppers and onions into medium-thick strips.
3. Lay the vegetables into an even layer on a baking sheet lined with parchment paper
4. Drizzle 1-2 tbsp of oil and add all spices on top of vegetables. Mix spices well on the vegetables
5. Roast the vegetables in the oven for about 20-25 minutes until nicely browned and caramelized. Halfway through mix around the vegetables
6. Heat the beans in a pan with the balsamic vinegar, add a pinch of salt and onion powder following the instructions on the can.
7. To assemble fajitas: top warmed tortillas with roasted veggies, black beans, guacamole, and vegan cheese.
8. Garnish with fresh greens and salsa. Enjoy!