





United States Department of Agriculture

VEGGIE FAJITAS

Yields 4 servings

Prep Time: 10 minutes

2 bell peppers

1 onion, diced

1 clove garlic, minced

1 (15 ounce) can black beans, drained

2 tbsp. fajita seasoning

Zest and juice of 1 lime

Salt and Pepper to taste

1. Heat skillet over medium-high heat. Add oil, onions, and peppers. Saute until onions begin to caramelize.

2. Add in garlic, black beans, and fajita seasoning. Saute for 4-5 minutes.

3. Turn off heat and add in zest and juice of one lime. Serve over tortillas and top as desired.

Recipe adapted from © www.amindfullmom.com

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