



2 Servings

vegan fajitas

Ingredients

extra virgin olive oil	1 Tbsp
distilled vinegar	2 tsp
chili powder	1/2 tsp
oregano, dried	1/2 tsp
green pepper	1 medium
zucchini/summer squash	1 small
summer squash	1 Cup(s)
extra virgin olive oil	1 Tbsp
black beans (boiled)	1/2 Cup(s)
corn sweet yellow raw	1/2 Cup(s)
corn tortilla, no added salt	4 tortilla

Nutrition Totals

Calories 720 / Carbs 97 g / Protein 20 g / Fat 33 g / Fluid 501 g

Instructions

- 1. In a large bowl combine 1 Tbsp. olive oil, vinegar, chili powder and oregano.
- 2. Slice the green peppers, zucchini, and yellow squash and add to marinade.
- 3. Marinate vegetables in the refrigerator for at least 30 minutes, but no more than 24 hours.
- 4. Heat 1 Tbsp. of olive oil over medium heat. Drain the vegetables and sauté until tender; about 10 to 15 minutes.
- 5. Stir in the beans and corn.
- 6. Increase the heat to high and cook for an additional 3-5 minutes, to brown vegetables.
- 7. Serve in warm corn tortillas.



Nutrition Label

Amount Per	
Serving Calories	360
9/	6 Daily Value
Total Fat 16.5g	25%
Saturated Fat 2.4g	129
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 30.7mg	19
Total Carbohydrates 48.7	g 16 %
Dietary Fiber 9.8g	39%
Total Sugar 6.6g	
Protein 10g	
Vitamin D 0IU	0%
Calcium 136.7mg	149
Iron 2.7mg	15%
Potassium 760.7mg	