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Flamin' Garden Fajitas

The combination of jalapeno, cayenne, and paprika gives these fajitas a pleasant heat. If you prefer a milder taste, omit the cayenne and reduce the amount of minced jalapeño. You can find flavored baked tofu in the refrigerated section of most supermarkets. (We used a tomato-basil flavored tofu.)

2 Tbs. canola oil	1/2 tsp. cumin
1 medium onion, sliced into thin strips	8 oz. mushrooms, sliced
1 red bell pepper, sliced into thin strips	8 oz. baked tofu, sliced
1 green bell pepper, sliced into thin strips	8 tortillas
1 jalapeño, minced	Vegan sour cream (try Tofutti Better Than Sour Cream)
1/4 tsp. garlic powder	1 avocado, sliced
1/4 tsp. cayenne (or to taste)	2 tomatoes, diced
1/2 tsp. oregano	2 Tbs. cilantro, minced for garnish
1/2 tsp. paprika	

1. Heat oil in a large skillet. Sauté the onion until translucent (about 5 minutes). Add bell peppers and jalapeño; stir to combine. Add 1/4 cup water, and cover skillet. Cook for about 5 minutes, stirring occasionally.

2. Remove cover and add spices, mushrooms, and baked tofu. Cook, stirring occasionally, until the mushrooms are tender and the tofu is heated through (about 5 minutes). If desired, begin warming the tortillas (either wrapped in foil in the oven or wrapped in paper towels in the microwave).

3. Transfer fajita mixture to a large bowl. Allow guests to top their tortillas with the fajita mixture, vegan sour cream, sliced avocado, diced tomatoes, and cilantro. Olé!