

DINNERLY



Fajita-Style Veggie Tacos with Pickled Onions & Queso Blanco

 20-30min  2 Servings

Fajitas are delicious, but let's be honest, they're kind of an event. All that aggressive sizzle and smoke that comes off the cast iron serving thing that you always get at restaurants—we prefer flavor without the drama. Enter our fajita-style veggie tacos—same great flavors and the usual veggie suspects, but broiled in the oven. We've got you covered!

WHAT WE SEND

- (6-inch) flour tortillas¹
- red onion
- button mushrooms
- green bell pepper
- garlic
- taco seasoning
- queso blanco⁷

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 580kcal, Fat 24g, Carbs 74g, Proteins 19g



1. Prep ingredients

Halve, peel, and cut **all of the onion** into ½-inch thick slices. Finely chop ¼ cup of the sliced onions. Trim ends from **mushrooms**, then cut into quarters. Halve **pepper**, remove stem, core and seeds, and cut into ½-inch slices. Peel and finely chop 1 **teaspoon garlic**.



2. Pickle onions

In a small bowl, combine **chopped onions**, **1 tablespoon vinegar**, **1 teaspoon sugar**, and **¼ teaspoon salt**; stir to combine. Let sit, stirring occasionally.



3. Broil veggies

Preheat broiler with top rack 6 inches from heat source. On a rimmed baking sheet, toss **mushrooms**, **peppers**, and **sliced onions** with **2 teaspoons taco seasoning**, **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Broil on top rack until vegetables are lightly charred and tender, stirring halfway through, 8–10 minutes (watch closely).



4. Warm tortillas

While the **veggies** broil, heat a large skillet over high. Place **2 tortillas** in the skillet and cook on one side until charred in spots, about 30 seconds. Wrap in a towel or aluminum foil to keep warm, and repeat with remaining tortillas.



5. Finish & serve

Once **veggies** are finished broiling, add **garlic** and **a drizzle of oil** to the baking sheet and toss to combine; season to taste with **salt** and **pepper**. Divide **veggies** among the **tortillas** and serve topped with **crumbled queso blanco** and **pickled onions**. Enjoy!



6. Take it to the next level

Make a quick side of refried beans to go with your tacos by simply mashing a can of pinto or black beans in a heavy skillet and seasoning with some finely chopped garlic, salt, pepper, and a little ground cumin.