Sheet Pan Tofu and Vegetable Fajitas

Serving Size: 2 fajitas

Makes: 5 serving

Ingredients

- 1 TBSP Garlic, minced
- 3 TBSP Lime Juice
- 1/2 tsp Canola Oil
- 1 tsp Black Pepper, ground
- 1 tsp Ground Cumin
- 1-3/4 tsp Chili Powder
- 3 TBSP Orange Juice
- ½ tsp Salt
- 1 lb Extra Firm Tofu
- 1 cup Red Onion, thinly sliced
- 2¹/₂ cups Mushrooms, thinly sliced
- 2¹/₂ cups Red Bell Pepper, thinly sliced
- as needed Oil Spray
- 10 each 6-inch Tortillas, whole wheat
- 5 each Lime Wedges

Preparation

- 1. In a bowl, whisk together garlic, lime juice, oil, black pepper, cumin, chili powder, orange juice, and salt.
- 2. Press tofu between paper towels to squeeze out some of water.
- 3. Cut tofu blocks in half lengthwise, then into 1/4-inch-thick slices.

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- 4. In a bowl, combine red onion, mushrooms, zucchini, bell peppers, and tofu. Pour marinade over mixture and gently toss to combine. Allow to marinate for 1 hour or overnight.
- Spray sheet trays with pan spray. Lay vegetables and tofu in a single layer (do not overcrowd pan). Pour excess marinade over vegetables and tofu. Roast in a 400°F oven until browned and vegetables are tender.
- 6. Warm or char tortillas on an open flame. Top each tortilla with 1/2 cup of tofu vegetable mixture.

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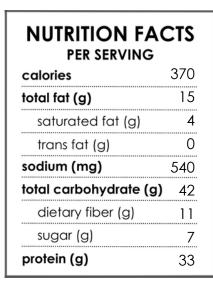
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7. Serve with a lime wedge.



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