



Created by



VEGETARIAN FAJITAS

INGREDIENTS

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| 1 packet Quorn pieces | 1 red bell pepper |
| 4 Santa Maria Large Flour Tortilla | 1 orange bell pepper |
| 400g tomatoes | 1 garlic clove |
| 300g kidney beans | 1 red chilli |
| 150g mushrooms | 2 tbsp olive oil |
| 125g baby spinach | 1 packet Santa maria Fajita Seasoning Mix |
| 100ml vegan greek yoghurt | 1 lime |
| 30g vegan cheddar cheese | Bunch of parsley |
| 1.5 red onions | |

METHOD

1. Mix the Vegan Quorn Pieces in 1 tablespoon of olive oil and Santa Maria Fajita Seasoning Mix and put aside.
2. Slice ½ red onion, red pepper, orange pepper and mushrooms. Peel and finely chop the garlic clove. In a frying pan, heat 1 tablespoon of olive oil. Add Vegan Quorn Pieces and stir for a few minutes. Add the onion, garlic and peppers. Cook for another 4 minutes on a low heat. Add the mushrooms and spinach and cook for another 3 minutes.
3. Add the kidney beans and cook for another minute. Put in a bowl and set aside.
4. Dice the tomatoes, remaining red onion and put in a bowl. Finely chop a chilli, making sure to remove the seeds, and add to the bowl. Finely chop the parsley and add. Add lime zest and juice. Mix well. Set aside.
5. Fill each wrap with fajita mixture and top each filling with grated cheese.
6. Serve with Vegan Greek Yoghurt and Salsa.

Quorn™