



## Recipe

### veggie fajitas

Bursting with flavor, our veggie fajitas feature a vibrant mix of peppers, red onion, and hearty black beans, all coated in a bold fajita spice blend. Topped with roasted sweet potato wedges, they're perfect served with warm flatbreads, cheese, and a dollop of creamy yogurt.

#### Ingredients

10ml sunflower oil	juice of 2 limes
150g red onion - chopped	3g fajita spice mix
400g red pepper - chopped	200g black beans
400g yellow pepper - chopped	

#### Method

Mix all ingredients together.

Spread ingredients evenly across baking trays and roast in an oven at 200°C for 15-25 minutes or until ingredients are cooked, soft and very lightly browned on the edges.

Please note: This recipe is correct at the time of publication on 23/07/2025. As we are continuously improving our recipes, it is essential to check the label on the dish packaging.

*Nutritious delight with every bite*

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