

## One Pan Deconstructed Veggie Fajitas

3 servings

45 minutes

### Ingredients

- 1 Sweet Potato (large, cubed)
- 2 Red Bell Pepper (medium, sliced)
- 1 Yellow Onion (medium, sliced)
- 1/4 cup Extra Virgin Olive Oil (divided)
- 2 tbsps Fajita Seasoning (divided)
- Sea Salt & Black Pepper (to taste)
- 2 cups Portobello Mushroom (sliced)
- 1/3 cup Guacamole
- 1/3 cup Cilantro (chopped)
- 1 Lime (cut into wedges)

### Nutrition

Amount per serving	
Calories	318
Fat	22g
Carbs	28g
Fiber	8g
Protein	5g
Calcium	41mg

### Directions

- 1 Preheat the oven to 425°F (220°C) and line a baking sheet with parchment paper.
- 2 In a bowl, add the sweet potato, bell peppers, onion, half of the oil, half of the fajita seasoning, salt, and pepper. Toss to combine.
- 3 Spread out into an even layer onto the baking sheet. Place in the oven and cook for 10 to 15 minutes.
- 4 While the vegetables are in the oven, add the sliced mushrooms to the same mixing bowl with the remaining oil, remaining fajita seasoning, salt, and pepper. Toss to combine.
- 5 Remove the baking sheet from the oven and make room on the side to add the mushrooms in an even layer. Place the sheet back into the oven and cook for another 15 to 20 minutes or until the vegetables are fork-tender and slightly browned.
- 6 Divide evenly between bowls and top with guacamole, cilantro, and a lime wedge. Enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days.

**Serving Size:** One serving is approximately 1 1/2 cups.

**Additional Toppings:** Top with salsa, sour cream and/or tortilla chips.

**No Fajita Seasoning:** Use taco seasoning or a chili powder instead.

## Classic Guacamole

**5 servings****15 minutes**

### Ingredients

4 Avocado (pit removed)  
3 tbsps Cilantro (finely chopped)  
2 Garlic (cloves, minced)  
1 Jalapeno Pepper (seeds removed, finely chopped)  
1/4 cup Red Onion (chopped)  
2 Tomato (diced)  
1 Lime (juiced)  
1/4 tsp Sea Salt  
1/4 tsp Black Pepper

### Nutrition

Amount per serving	
Calories	273
Fat	24g
Carbs	17g
Fiber	12g
Protein	4g
Calcium	28mg

### Directions

- 1 Scoop the avocado flesh into a medium-sized bowl. Mash the avocado with a fork until you've reached your desired texture.
- 2 Add the remaining ingredients and fold in everything until well combined. Serve and enjoy!

### Notes

**Leftovers:** Refrigerate leftovers in an airtight container for up to three days.

**Serving Size:** One serving is roughly 1/4 cup of guacamole.

**Additional Toppings:** Chilli flakes or cayenne pepper for some heat.

**Serve it With:** Tortilla chips, on top of tacos, crackers, with vegetables or on top of salad.