

Black Bean Burger Fajitas

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 2

Ingredients:

4 each 6" Whole Wheat Tortillas (10462)

1 patty Black Bean Veggie Burger , grilled and cut into

1/4" strips

 $1 \; \text{each Portabella Mushrooms} \; , \; \text{gills removed} \; , \; \text{thinly}$

sliced

1 cup Sweet Onions , julienne slice

1 cup Red and Green Bell Peppers, thinly sliced

 $2\ \text{oz.}\ \text{vol.}$ Chipotle Cheddar Cheese , shredded

(Sargento)

2 oz. vol. Guacamole (commercially available)

2 oz. vol. Pico de Gallo (commercially available)

2 oz. vol. Sour Cream

Directions:

- 1. Heat 2 tsp. of oil on flattop. Saute sliced portabella strips. Add onions and bell peppers and cook just until onions begin to caramelize.
- 2. Place on sizzle platter. Grill black bean veggie burger according to manufacturer instructions.
- 3. Cut into 1/4" strips and lay on top of vegetables. Top with shredded chipotle cheddar cheese.
- 4. Heat 6" whole wheat tortillas and serve with condiments.