

Rainbow Vegetable Fajitas

Tender-crisp pan-fried strips of fresh vegetables heaped into fresh homemade tortillas.

Ingredients

- 1 orange bell pepper
- 1 green bell pepper
- 1 yellow bell pepper
- 1 zucchini
- 1 yellow summer squash
- 1 purple onion
- 8 oz mushrooms
- 1 Tbsp minced garlic
- 2 tsp cumin
- 1 tsp oregano
- 1 tsp chili powder
- 1/2 tsp black pepper
- 1/2 tsp chipotle pepper
- 1 tsp avocado oil (optional)
- soft flour tortillas
- your favorite toppings (avocado, guacamole, salsa, sour cream)



Instructions

1. Cut all of the vegetables into long strips.
2. In a skillet, sauté the vegetables on medium heat until tender crisp, about 5 minutes.
3. Add the oil (if desired) and seasonings; toss to coat evenly.
4. Serve with your favorite accompaniments.

Notes

I highly recommend you make my [soft flour tortillas](#). They don't contain any sodium and have very little oil. They're the perfect carrier for these rainbow fajitas. Click [here](#) for the recipe.

I served these rainbow fajitas with my [instant pot refried beans](#). They are super easy and can be made in advance. Plus, these [refried beans](#) are packed with a nice smoky chipotle flavor without any oil or salt. Click [here](#) for the recipe.