Pineapple and Black Bean Fajitas

Recipe via WOMAN'S DAY KITCHEN

Mexican goes meatless with these sweet and smoky vegetarian fajitas.

PREP TIME: 0:10 TOTAL TIME: 0:25

INGREDIENTS

1 (15-oz.) can black beans, rinsed
1 tbsp. finely chopped chipotles in adobo
1/4 small pineapple, cored and cut into thin 1/2" pieces
2 small red peppers, sliced
1 small red onion, thinly sliced
8 small corn tortillas, warmed
Fresh cilantro, for serving
Sour cream, for serving

DIRECTIONS

1. Heat oven to 425 degrees F or an outdoor grill to medium-high. Tear off four 12" squares of foil and arrange on two baking sheets.

2. Toss together the beans and chipotles, then divide among the pieces of foil. Top with the pineapple, peppers and onion. Cover with another piece of foil and fold each edge up and over three times. Roast or grill (covered) for 15 minutes.

3. Transfer each packet to a plate. Using scissors or a knife, cut an “X” in the center and fold back the triangles. Spoon the mixture into tortillas and top with cilantro and sour cream, if desired.

Ready In:
25 minutes
NUTRITION

229 CAL, 2 G FAT (0 G SAT FAT), 0 MG CHOL, 280 MG SOD, 9 G PRO, 48 G CAR, 10 G FIBER

Servings: 4