



Vegan Sheet Pan Fajitas with Chipotle Queso

Sheet Pan Fajitas: (Yield 6)

- 2 red bell peppers, cut into strips
- 2 yellow bell peppers, cut into strips
- 1 red onion, cut into strips
- 4 portobello mushroom caps, cut into strips
- 2 teaspoons chili powder
- 2 teaspoons cumin
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- A drizzle of olive oil
- A sprinkle of salt
- Tortillas, avocado, tortilla chips, etc. for serving
- Can use a pre-made taco seasoning mix in place of spices for ease!

Vegan Chipotle Queso:

- 1 cup cashews
- 1/2 cup water
- 1 (4-ounce) can diced green chiles
- 1 chipotle pepper canned in adobo (more to taste – see note about storing)
- 1/2 teaspoon kosher salt (more if your cashews are unsalted)
- Optional, but recommended: 2-4 Tablespoons of nutritional yeast

Instructions:

1. Preheat the oven to 450 degrees.
2. After slicing the peppers, onions and mushrooms, arrange on two baking sheets. Drizzle with oil, tossing with taco spices and salt.
3. Bake for approximately 20 minutes until veggies look nice and roasted. While they bake, prepare the chipotle queso.
4. Blend up all the chipotle queso ingredients until very, very smooth in a food processor or blender. Taste and adjust with salt and/or citrus juice.
5. Serve the fajita fixed in tortillas with avocado and a hearty drizzle of chipotle queso.

Source: Pinch of Yum: [Adapted from https://simple-veganista.com/the-ultimate-vegetable-lentil-loaf/](https://simple-veganista.com/the-ultimate-vegetable-lentil-loaf/) (features easy and tasty vegetarian recipes).