

Quorn Fajitas

Ingredients

- 200g Quorn pieces, defrosted
 - 2 tsp paprika
 - 1 tsp cumin, ground
 - 1 tsp coriander, ground
 - ½ tsp salt
 - ½ tsp black pepper
 - ½ tsp chilli powder
 - 1 clove garlic, crushed
 - Zest of 1 lime
 - 3 tbsp olive oil
 - ½ red onion, finely sliced
 - 100g mixed peppers, sliced
 - 150g mushrooms, sliced
 - Bunch fresh coriander leaves, chopped
 - 30g grated Cheddar
 - 4 Tortillas or pitta breads
-
- Soured cream, to serve (optional)

Method

Mix the paprika, cumin, coriander, salt, black pepper, chilli powder, garlic and lime zest in a bowl and stir in the Quorn Pieces. Ensure they are evenly coated then cover and refrigerate

Preheat 2 tbsp of the oil in a large pan over a medium heat and add the Quorn Pieces. Cook for 5-7 minutes until cooked. Remove from the pan and keep warm.

Preheat the remaining oil and add the onions. Cook for 2-3 minutes then add the peppers. Continue cooking until beginning to soften then add the mushrooms. Stir well and continue to cook for 5 minutes until cooked.

Stir in the Quorn Pieces, Cheddar and coriander. Season with extra salt and pepper.

Heat the pittas or tortilla wraps for a few seconds in the microwave and fill with the Quorn fajita mix.

Top with extra grated Cheddar and soured cream (optional).