

Grilled Vegetable Fajitas

Servings: 4 Prep Time: 20 min. Cook Time: 10 min.

This recipe was inspired by our favorite Mexican restaurant in town. The flavor of the grilled sweet potatoes, red bell pepper, portobellos, zucchini, and red onion make these fajitas extra special and healthy.

INGREDIENTS

- 2 sweet potatoes, peeled
- 2 zucchini
- 2 red bell pepper
- 3 portobello mushroom caps
- 1 red onion
- 1 tbsp olive oil
- 1 tbsp chili powder
- 8 tortillas
- 1 cup(s) mexican cheese blend, shredded
- 1/2 cup(s) salsa

DIRECTIONS

1. Peel and slice the sweet potatoes in 1/4 inch flat slices.
2. Cut the zucchini in half and then into 1/2 inch wedges. Slice the red onion into 1/4 inch rounds. Slice the red peppers in half and remove seeds. Remove black gills from portobello caps.
3. Toss prepared veggies with olive oil. Season with some kosher salt and sprinkle generously with chili powder.
4. Grill veggies over medium heat for about 10 minutes. Remove from grill and slice red pepper and portobellos.
5. Warm tortillas on grill. Serve with veggies, cheese, and salsa (optional - sour cream).

Note: You can add chicken or shrimp, but you don't need it.

Recipe from [YouveGotSupper..com](http://YouveGotSupper.com)