

Fall Fajitas (Potato & Veggie)

PREP TIME: 15 MIN | COOK TIME: 15 MIN | SERVINGS: 2-3

INGREDIENTS:

- 2 large potatoes
- 1 medium onion, diced
- 2 bell peppers, diced
- 1 stalk celery, diced
- 2 Tbsp cooking oil
- 1 Tbsp garlic powder
- 1/2 tsp cumin
- 1/2 tsp paprika
- Salt & pepper, to taste
- (Optional) 6 romaine lettuce leaves

RECIPE NOTES:

- This dish can also be served on tortillas or over rice.
- Add in your favorite protein (i.e., beans, eggs, tofu, grilled chicken, canned tuna, or ground beef) to make it more filling!

DIRECTIONS:

1. Cut potatoes in half and boil in pot for 7-12 minutes OR microwave in plastic bag with water (potatoes should be half submerged in water) for 4-6 minutes, or until tender and easily pierced with a fork.
2. While potato is cooking, dice onions, bell peppers, and celery. Once potato cools, dice into small pieces.
3. Heat oil in skillet on medium-high heat. Add onions and cook for 3 minutes, or until onions appear translucent.
4. Add in bell peppers and celery. Add garlic powder, cumin, paprika, salt, & pepper while stirring veggies. Cook for 10 minutes, or under tender.
5. Serve on romaine lettuce leaves.



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