



Makes 12 filled tortillas
Preparation Time: 35 minutes

INGREDIENTS:

6 roma tomatoes, halved
8 scallions, trimmed
3 limes
1 to 2 fresh jalapeño chiles,
halved and seeded (see tip,
recipe intro)
2 cloves garlic, halved
½ cup coarsely chopped fresh
cilantro
1 teaspoon sea salt
Freshly ground black pepper, to
taste
1 lb. asparagus, trimmed, or 12
oz. green beans, trimmed
2 bell peppers (any color), cut
into 1-inch strips
1 red onion, cut into 1-inch
wedges
1 zucchini, cut into 3-inch strips
2 15-oz. cans no-salt-added
pinto beans, drained (3 cups)
12 6-inch corn tortillas
1 avocado, halved, peeled, and
thinly sliced
Lime wedges

Grilled Fajita Platter with Smoky Tomato Salsa

A fajita platter full of grilled veggies is one of the tastiest plant-based meals you'll find when dining at a [Mexican](#) restaurant; now you can make your own! Ready in just 35 minutes, you'll be amazed at the flavors you can achieve. It all starts with a smoky homemade tomato salsa featuring grilled roma tomatoes, scallions, limes, jalapeño, and garlic. Brush some of the salsa over [asparagus](#), red onion, zucchini, and bell pepper before grilling, and mix another dollop into mashed pinto beans. Warm the tortillas until soft and slightly charred, stuff with the grilled veggies, and serve with the mashed beans, remaining salsa, avocado slices, and lime wedges. For best results, use a grill basket to grill all the vegetables so that none slip between the grates!

Tips

Gloves: Wearing gloves is advised when cooking with hot chiles like jalapeño, as they contain oils that can irritate your skin and eyes.

For more inspiration, check out these tasty ideas:

- [Vegan Barbacoa Fajitas](#)
- [Veggie Fajitas](#)
- [Veggie Fajita Kabobs](#)
- [Fajita Pizza](#)

By Nancy Macklin, RDN

- 1 Halve 2 of the limes, reserving the third. For salsa, place a grill basket or cast-iron griddle on grill rack. Preheat grill to medium-high. Grill tomatoes, scallions, lime halves (cut sides down), jalapeño, and garlic 8 to 10 minutes or until lightly charred, turning once. Place tomatoes in a food processor. Coarsely chop scallions and jalapeño; add to food processor with the juice of one of the grilled limes, the garlic, cilantro, and ½ teaspoon of the salt. Process until desired consistency. Season with black pepper.
- 2 Brush ⅓ cup of the salsa over asparagus, bell peppers, red onion, and zucchini. Grill vegetables over medium-high 7 to 10 minutes or until tender and charred in places, turning occasionally. Transfer to a serving platter.
- 3 Meanwhile, in a small saucepan combine pinto beans, ⅓ cup of the salsa, the juice of the remaining grilled lime, and the remaining ½ teaspoon salt. Heat over medium, partially mashing beans with a fork. If you like, warm tortillas over grill for 1 to 2 minutes or just until softened.
- 4 Cut the remaining lime into wedges. Serve platter of grilled vegetables with beans and tortillas. Serve with the remaining salsa, the avocado, and lime wedges.