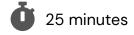




# Soy Fajita Traybake

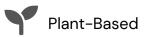
with Avocado Salsa

A super quick and easy Mexican dinner! Oven-baked tofu with capsicum, red onion and salsa wrapped in locally made corn tortillas and topped with a diced guacamole style salsa.





2 servings



# Make it a one-tray

To make this a one-tray, add corn kernels and wedged tomatoes to tray at step 1. Pour in the whole jar of salsa and increase cooking time by 5-10 minutes. Serve with mashed avocado and tortillas.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

#### **FROM YOUR BOX**

SHALLOT	1
GREEN CAPSICUM	1
SEASONED TOFU	1 packet
SALSA	1 jar
CORN COB	1
AVOCADO	1
ТОМАТО	1
LIME	1
CORN TORTILLAS	8-pack

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

#### **KEY UTENSILS**

oven dish, oven tray, frypan (or sandwich press)

#### **NOTES**

Use a sandwich press to quickly toast the tortillas. Press them for 5 seconds until they start steaming. Remove and keep warm in a clean tea towel.

If you have some fresh coriander or nut-based cheese they would make great accompaniments when serving.



## 1. PREPARE THE TRAY BAKE

Set oven to 200°C.

Slice shallot, capsicum and tofu. Toss in a lined oven dish with **2 tbsp oil** and 1/2 jar salsa. Place into oven for 15-20 minutes or until vegetables are tender.



## 2. COOK THE CORN

Halve or quarter corn cob. Rub with oil, salt and pepper and arrange on a lined oven tray. Cook in the oven for 10-15 minutes or until cooked to your liking.



### 3. MAKE THE SALSA

Dice avocado and tomato. Zest 1/2 lime and add to bowl with juice from 1/2 lime, 1 tbsp olive oil, salt and pepper to taste. Toss to combine.



## 4. HEAT THE TORTILLAS

Heat a frypan over medium-high heat. Cook tortillas for 10 seconds each side until softened (see notes). Keep warm in a clean tea towel until serving.



## 5. FINISH AND SERVE

Arrange all components, remaining salsa and lime cut into wedges on a serving platter and take to the table (see notes).



**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **O481 072 599** or send an email to **hello@dinnertwist.com.au** 



