



# PLANT-BASED RECIPES

## FAJITA with *Sour Cream*



# *you will need*

Tortilla wraps, *toasted*

1 garlic clove, *diced*

50 gr of mushrooms, *sliced*

50 gr of bell peppers, *cut into stripes*

1 red onion, *sliced*

1 tbsp of vegetable oil

Salt and black pepper

Fresh parsley

Fresh dil

**GreenVie Sour Cream**

Recipe & Photo credits  
[@topfoodfacts](#)



# *method*

In a hot pan, add oil and cook the mushrooms, garlic, onions and peppers. Season with salt and black pepper.

When ready, serve over the toasted tortilla wraps and finish them off with fresh parsley, dill and GreenVie Sour cream.



SERVES



PREP TIME



COOK TIME



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