



'Bella Asada Fajitas



1/2 of recipe (3 fajitas): 275 calories, 8g total fat (1g sat fat), 312mg sodium, 47g carbs, 8.5g fiber, 7.5g sugars, 7g protein

Green Plan [SmartPoints](#)® value 7*

Blue Plan (Freestyle™) [SmartPoints](#)® value 7*

Purple Plan [SmartPoints](#)® value 7*

Prep: 10 minutes **Cook:** 10 minutes



Tagged: [Lunch & Dinner Recipes](#), [Vegetarian Recipes](#), [30 Minutes or Less](#)

Ingredients

1 tsp. olive oil
2 large portabella mushroom caps, sliced
3/4 cup sliced bell pepper
3/4 cup sliced onion
1/4 tsp. garlic powder
1/4 tsp. salt
1/8 tsp. chili powder, or more to taste
1/8 tsp. ground cumin
Dash black pepper
1/2 cup chopped tomatoes
2 oz. (about 1/4 cup) roughly mashed avocado
2 tbsp. chopped fresh cilantro
1/2 tbsp. lime juice
Six 6-inch corn tortillas

Directions

Drizzle a large skillet with oil and bring to medium-high heat. Add mushrooms, bell pepper, and onion, and sprinkle with garlic powder, 1/8 tsp. salt, chili powder, cumin, and black pepper. Cook and stir until veggies are tender, about 6 minutes.

In a small bowl, mix tomatoes, avocado, cilantro, lime juice, and remaining 1/8 tsp. salt.

Microwave tortillas on a microwave-safe plate for 15 seconds, or until warm.

Top each tortilla with about 1/2 cup fajita veggies and a spoonful of the tomato-avocado mixture. Fold and chew!

MAKES 2 SERVINGS

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

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