

Veggie Fajita with Spicy Pinto Beans

Recipe from Angela Moore



- 1 large sweet onion, peeled and thinly sliced
- 2 green bell peppers and 2 red bell peppers, thinly sliced
- 1 tsp southwestern seasoning or [Arizona Dreaming from Penzey's](#)
- 1 tbsp canola oil
- flour tortillas (because we live in TX our grocery store carries fresh, homemade tortillas. But if you can't find these, look for the heat and serve flour tortillas at Costco. They're in the refrigerated section and come in a big bag. They stay fresh in the refrigerator for a few months, so you can always have fresh, flour tortillas)
- shredded Mexican cheese blend
- [Spicy Pinto Beans](#) (I made a big batch of these last night too)

Heat grill pan over medium high heat for 4-5 minutes until screaming hot. Drizzle oil in pan and toss in onions and 1/2 tsp Southwestern seasoning. Cook, stirring occasionally, until the onions are caramelized and soft. You may need to put a little water in pan after awhile to steam them as they cook. Remove onions and then add peppers and remaining seasoning. Cook, stirring occasionally, until peppers are cooked through. Add a bit of water to steam peppers if they're not cooking fast enough. This really helps move the process along.

Next, heat a flour tortilla, top with 1/4 cup warmed spicy pinto beans, onions, peppers, and cheese. Enjoy. Seriously...so so good!!!!