

Stir-fried Veggie Fajitas

Total time **25 mins 15 mins** preparation time **10 mins** cooking time

INGREDIENTS

4 portion(s)

2 tbsp	sunflower oil
1	carrot, cut into
	matchsticks
1	red pepper, deseeded
	and sliced
1	orange or yellow pepper,
	deseeded and sliced
100 g	baby corn, halved
1	courgette, cut into strips
4	spring onions, cut into
	5cm lengths
100 g	mange tout, halved
	lengthways
2 tbsp	Kikkoman Naturally
	Brewed Soy Sauce
4 tbsp	tomato pasta sauce or
	passata
To serve:	
8	flour tortillas
8 tbsp	salsa
8 tbsp	soured cream

PREPARATION

Step 1

Heat the oil in a wok or large frying pan, add the carrots and stir-fry over a high heat for 2 minutes.

Step 2

Add the peppers, stir-fry for 2 minutes, then add the baby corn, courgette, spring onions and mange tout and stir-fry for a further 2 minutes. Add the soy sauce and pasta sauce and cook for 1 minute, stirring so the vegetables are coated and the sauces heated through. Transfer the vegetables to a serving dish.

Step 3

To serve, warm the tortillas according to the packet instructions. Spoon some of the vegetables onto each tortilla, top with the salsa and soured cream, roll up and enjoy!