



Asian Seitan Fajitas with Wasabi-Avocado Cream

Yield: 6-8 fajitas | Prep time: 20 minutes | Cook time: 25 minutes

Ingredients

For the seitan and vegetables:

1/4 cup + 1 tablespoon hoisin sauce
1 1/2 teaspoons sriracha sauce
1 1/2 teaspoons neutral tasting oil (canola, safflower, sunflower, etc, plus a bit more for the pan)
2 teaspoons cornstarch
1 tablespoon soy sauce
1 package of seitan (the firmer the better) (about 300 grams/10-11 ounces)
1/2 an onion, cut into thick slices
1/2 a red bell pepper, cut into thick slices
1/2 a green pepper, cut into thick slices
Salt to taste

For the wasabi avocado cream:

1 large, ripe, hass avocado
1 lime, juiced
1- 1 1/2 teaspoons wasabi paste
Salt to taste

For serving:

6-8 whole wheat tortillas
Fresh cilantro
Finely sliced red cabbage
Extra hoisin sauce for serving if desired

Directions

1. Pre-heat the oven to 410°F (210°C) with the broiler setting on, and move the oven rack higher to the top.
2. Prepare the marinade for your seitan by whisking together the hoisin sauce, sriracha, oil, cornstarch, and soy sauce.
3. Thinly slice the seitan and toss it with the marinade until coated.

4. Spread the seitan on a shallow parchment lined baking sheet and broil in the oven for 20-25 minutes until caramelized.
5. To prepare the wasabi avocado cream, mash together the avocado, lime juice and add the wasabi and salt slowly to taste until it is to your liking.
6. In a pan on high heat, add a drizzle of oil to coat and sauté the onions and peppers until golden and tender. Season with salt to taste.
7. Warm up the tortillas in a pan until slightly golden and warmed through.
8. To assemble your fajitas, add a bit of the wasabi cream, top with the seitan strips, onions and peppers, add another dollop of the avocado cream, and top with fresh cilantro and the cabbage.
9. Serve with extra avocado cream and hoisin sauce if desired and enjoy!