

## **Baked Vegetable Taquitos**

Servings: 2-4

Slightly adapted from

<http://www.healthy-delicious.com/2013/08/baked-summer-vegetable-taquitos/>

### **Ingredients**

1 tsp olive oil  
1 zucchini, diced  
1/4 onion, diced  
1/2 tsp minced garlic  
1/2 green bell pepper, diced  
1 Old El Paso Fajita or Soft Taco Dinner Kit  
1/2 cup spinach or arugula  
1 tsp water  
1/4 cup shredded cheese

### **Preparation**

- 1) Preheat oven to 450 degrees.
- 2) Heat olive oil in a large skillet. Add zucchini, onion, garlic, bell pepper, and 1 Tbsp seasoning. Cook 5 minutes, or until vegetables are soft. Add the spinach and water. Cook, stirring constantly, until spinach wilts and liquid cooks off. Remove from heat.
- 3) Divide vegetables among 4 tortillas (for 2 servings). Top with cheese; roll tortilla tightly around filling. Place seam-side down on a baking sheet. Spray with cooking spray and bake 10 minutes or until bottom is golden brown; turn and bake 5 minutes on the other side.
- 4) Serve with sauce for dipping.