Simple Vegan Fajitas with Seitan

Ingredients

- 1 lb. seitan (store-bought or [homemade](#))
- 3 medium sized bell peppers
- 1 large onion
- Optional: 1 jalapeno pepper
- ¼ cup olive oil
- 2 tbsp. soy sauce
- 1 tsp. balsamic vinegar
- Optional: other vegetables, like zucchini, broccoli, mushrooms, etc.

Cashew Cream

- 1 cup of cashews (preferably not roasted or salted)
- Salt, to taste
- 4 cloves of garlic
- 1 tbsp lemon juice

Extras

- Medium sized tortillas (around 10)
- Salsa of choice
- Fresh limes
- Optional: Avocados or guacamole

Steps

1. Set the cashews in a saucepan, and bring to a boil. Boil the cashews for at least 10 minutes to soften them. Alternatively, you can soak them in room temperature water overnight.

2. In the meantime, cut the peppers and onions into half-moon pieces. Cut the seitan into strips, about two inches long. Seed and dice the jalapeño if using, and chop any other vegetables you want to incorporate.

3. Heat the oil in a large skillet. Add the onions, peppers, and jalapenos, and stir for about five minutes until they have become more flexible. Add the seitan, soy sauce and vinegar and stir. If you are using other vegetables, you can add them at this time too. Cover and let cook for around 10 more minutes, stirring occasionally.

4. Prepare the cashew sauce by draining the water from the nuts. Add the remaining ingredients, along with a half cup of water, and blend until smooth.

5. Finish the seitan mixture with a squeeze if fresh lime juice. Serve with the cashew cream and any other desired toppings with tortillas.