



## Recipes

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# Portobello Mushroom Fajitas

Serves 6

### Ingredients:

1 1/2 lbs. Gemstone Potatoes (red, white, and purple potato blend)  
1/4 cup Ranch Dressing Mix  
4 Tbsp. Unsalted Butter , diced  
1 Tbsp. Vegetable Oil  
4 1/2 cups Portobello Mushrooms , sliced  
1 tsp. Black Pepper  
6 Mission® 6" Pressed Mazina™ Tortillas (08042)  
Pico de Gallo Salsa (optional)  
Monterey Jack Cheese , shredded

### Directions:

1. Pre-heat oven to 350° F. Cut potatoes into thin wedges, and toss in Ranch dressing mix. Place potatoes in a roasting pan, dot with 2 Tbs. butter. Bake until tender, about 35 minutes.
2. Melt remaining butter and oil in a skillet over medium high heat. Sauté mushrooms for 3-4 minutes. Toss in potatoes and heat throughout. Season to taste with pepper.
3. Heat tortillas until warm and pliable. Serve mushroom fajitas with tortillas and Herb mayonnaise dressing.

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## Herb Mayo Dressing

Serves 1

### Ingredients:

1 cup Mayonnaise  
1 1/4 tsp. Thyme , minced  
1 1/2 Tbsp. fresh Lime Juice

### Directions:

1. Combine all ingredients in a sixth pan. Place on cold line.