



Meatless Mushroom Street Tacos

Prep Time: 10 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

- 24 each 4.5" Heat Pressed Flour Tortillas (28671)
- 1 qt. Water
- 2 cups Golden Quinoa , washed
- 16 oz. Prepared Sundried Tomato Pesto
- 2 oz. Butter , unsalted
- 2 Tbsp. Olive Oil
- 2 lbs. Mixed Wild Mushrooms (Cremini , Oyster , Shitake) , sliced
- 1 cup Julienned Onion
- 2 Tbsp. Minced Garlic
- Salt and Pepper to taste
- 3 each Poblano Peppers , roasted , peeled and seeded , julienned
- 1 1/2 cups Shredded Jalapeno Jack Cheese

Directions:

1. To make quinoa: Bring water to a boil, add washed quinoa, stir, cover and let simmer for 20 minutes or until tender. Remove from heat and add sundried tomato pesto and toss with fork to blend. Hold warm.
2. To make mushroom mixture: Heat butter and oil in large rondau over medium-high heat, add mushrooms, garlic, onions and season with salt and pepper as desired. Sauté for 8 to 10 minutes or until nicely seared. Hold warm.
3. To make 2 Mushroom & Poblano Tacos; Fill 2 warm tortillas each with 3 tablespoons sundried tomato quinoa, 2 poblano pepper strips, 2 tablespoons mushroom mixture and 1 tablespoon cheese. Serve warm.