



## Portabella Vegetarian Fajitas

Prep Time: 5 Minutes

Cooking Time: 7 Minutes

Serves 12

### Ingredients:

- 36 each 6" Smart Hearty Grains™ Tortilla (47086)
- 2 Tbsp. Vegetable Oil
- 2 lbs. Portabella Mushroom Caps , thick sliced
- 1 lb. Onion , fajita sliced
- 24 oz. Tri-Colored Peppers , fajita sliced
- Fakota Seasoning , see related recipe , as needed

### Directions:

1. On a stove top, over medium-high heat, pre-heat a cast iron skillet. Heat oil then add 6 oz. mixed vegetables and sauté for 4 to 5 minutes or to desired doneness. Season to taste with seasoning.
2. Serve with 3 steamed hot Mission® 6" Hearty Grains™ Flour Tortillas. Serving suggestion: Serve with sour cream, shredded Pepper Jack cheese, fresh cilantro or thick Rojo salsa.

---

## Fajita Seasoning

Prep Time: 5 Minutes

Serves 1

### Ingredients:

- 2 1/2 Tbsp. Chile Powder
- 1 1/2 Tbsp. Paprika
- 1 1/2 Tbsp. Garlic Powder
- 3 Tbsp. Cumin Seeds
- 2 1/2 Tbsp. Oregano , diced
- 1 Tbsp. Cayenne Pepper

### Directions:

1. In a bowl, combine all ingredients. Put into a wide hole shaker. Reserve.

