



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.

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.