

Portobello Fajitas

Ingredients

4 portobello mushrooms, stemmed & sliced
2 red bell peppers, thinly sliced (2 cups)
1 red onion, thinly sliced (1 cup)
3 cloves garlic, minced
1 teaspoon chili powder
1 teaspoon ground cumin
½ teaspoon oregano
Salt and pepper to taste
12 corn tortillas
1 cup salsa of choice
1 avocado, diced (optional)



Instructions:

- In a large skillet over medium heat, cook portobellos, bell peppers, red onions, garlic, cumin and oregano, stirring occasionally, until the water released from the mushrooms has been absorbed and the vegetables are tender, about 15 minutes.
- In a nonstick skillet over medium heat, warm tortillas until soft and pliable, about 20 seconds on each side. Cover with a damp cloth to keep soft until serving.
- For each fajita, place about ⅓ cup filling in center of a tortilla, then top with salsa and avocado, if desired.