

Mushroom Tacos!

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It's a shroomy flavor fiesta! Savory sauteed King Oyster mushrooms make for a terrific taco filling with oodles of Bitchin' Chipotle flavor. Cut the carne & try it the saucy shroomy way!

Serves:

4

Prep Time:

10

Cook Time:

15

Calories:

315

## Ingredients

Measurement	Ingredient
<b>6 tablespoons</b>	Chipotle Bitchin' Sauce
<b>2 cups</b>	King Oyster Mushrooms, string-cut
<b>4</b>	Corn or Flour Tortillas
<b>2 cloves</b>	Garlic, chopped
<b>3tbsp</b>	Taco seasoning
<b>2tbsp</b>	Vegetable Oil
	Cilantro (for garnish, to taste)

## Method

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1. Add olive oil and chopped garlic to skillet over medium heat.
2. Once bubbling, toss in string-cut mushrooms and taco seasoning. Stir and sautee for 6-8 minutes or until deep golden-brown.
3. In a bowl, mix mushrooms with Chipotle Bitchin' Sauce.
4. Heat tortillas on skillet until warm and very lightly browned. On serving plates, spoon 2-3 full scoops of the mushroom mixture onto each tortilla.
5. Add Pico de Gallo and cilantro for garnish. Enjoy!