

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

Method

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!