

Portabella Mushroom Fajitas

SERVINGS
2-4

PREP TIME
5 MIN

COOK TIME
20 MIN

TOTAL TIME
25 MIN

Savory and filling, you will love the meaty texture of the portabella mushrooms, and the toppings cap off the perfect meal



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Ingredients

Directions

1

- Olive Oil
- 1 Large Onion
- 1 Bell Pepper

Optional:

- 1 Jalapeno

- Heat a drizzle of olive oil in large sauté pan.
- Slice onion and bell pepper into strips. If desired, seed and chop jalapeno. Then add all to heated pan and cook about 5 minutes.

2

- 4 Large Portabella Mushrooms

- Cut mushrooms into ½ inch thick slices then cut those slices in half the opposite way, add to pan.

3

- 1 T Garlic Powder
- 1 T Taco Seasoning
- 1 tsp Cumin

- Add seasonings and mix well.
- Cook mixture down about 20 minutes until mushrooms are completely soft and beginning to caramelize.

4

- 1 Can Black Beans

- Drain, rinse, and add beans to pan. Cook another 5 min stirring often.

5

- 8-10 Corn or Flour Tortillas

- While cooking above heat tortillas on stove about 1-2 minutes per side. Or for a quick fix for flour tortillas, heat 10-20 seconds in the microwave.

6

OPTIONS TO SERVE WITH:

- Shredded Lettuce
- Diced Grape Tomatoes
- Sliced Avocados or Prepared Guacamole
- Red Onion
- Salsa
- Cilantro
- Lime Wedge

- Prepare desired optional ingredients.
- Fill tortillas with mixture and top with toppings.