Mushroom Tacos!

Jun 14, 2023

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!