

Portabella Fajitas

Servings: 4 | Prep/cook time: about 25 minutes

Ingredients:

1 tbsp. olive oil
2 portabella mushrooms
½ large onion, sliced
3 bell peppers sliced
¾ tsp. garlic powder
1 tsp. cumin
1 tsp. smoked paprika
Lime juice to taste
6 corn tortillas
Cilantro to taste
Avocado, sliced (optional)
Jalapeno, diced (optional)



Directions:

1. In large skillet, heat oil over medium heat, add onions, peppers, and spices, mix together.
2. Add in mushrooms and gently stir mushrooms until both peppers and portabellas are soft, approximately 10 minutes.
3. Layer each tortilla with the mushroom-pepper mix. Add a squeeze of lime.
4. Top with cilantro, avocado and jalapeno.

