



Meatless Mushroom Street Tacos

Prep time: 10 Cook Time: 20 Servings: 12

Combo/Fusion,Kids,Appetizers/Sides/Snacks,Better For You,Entrees,Flour Tortillas,Catering,FSR/QSR,Casual Dining,Global Tacos,Plant-Based Preferences,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortillas	28671		24 Each
Water			1 Qts.
Golden Quinoa		washed	2 cup
Sundried Tomato Pesto		Prepared	16 Oz.
Butter		unsalted	2 Oz.
Olive Oil			2 Tbsp.
Mixed Wild Mushrooms (Cremini, Oyster, Shiitake)		sliced	2 Lbs.
Onions		Julienned	1 cup
Garlic		Minced	2 Tbsp.
salt			To Taste
pepper			To Taste
Poblano Peppers		roasted, peeled, seeded, julienned	3 Each
Jalapeno Jack Cheese		Shredded	1 1/2 cup



Instructions

1. To make quinoa: Bring water to a boil, add washed quinoa, stir, cover and let simmer for 20 minutes or until tender. Remove from heat and add sundried tomato pesto and toss with fork to blend. Hold warm.
2. To make mushroom mixture: Heat butter and oil in large rondau over medium-high heat, add mushrooms, garlic, onions and season with salt and pepper as desired. Sauté for 8 to 10 minutes or until nicely seared. Hold warm.
3. To make 2 Mushroom & Poblano Tacos; Fill 2 warm tortillas each with 3 tablespoons sundried tomato quinoa, 2 poblano pepper strips, 2 tablespoons mushroom mixture and 1 tablespoon cheese. Serve warm.

