



Meatless Mushroom Street Tacos

Prep time: 10 Cook Time: 20 Servings: 12

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

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortilla	28671		24 each
Water			1 qt.
Golden Quinoa		washed	2 cup
Prepared Sundried Tomato Pesto			16 oz.
Butter		unsalted	2 oz.
Olive Oil			2 Tbsp.
Mixed Wild Mushroom		, sliced	2 lbs.
Julienned Onion			1 cup
Minced Garlic			2 Tbsp.
Salt And Pepper To Taste			
Poblano Peppers Roasted Peeled And Seeded Julienned			3 each
Shredded Jalapeno Jack Cheese			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.

