



Fried Mushroom Po'boy Tacos

Prep time: Cook Time: Servings:

Regional North American,Combo/Fusion,Appetizers/Sides/Snacks,Entrees,Flour Tortillas,FSR/QSR,Casual Dining,Global Tacos,Modern Mexican,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 4.5" Heat Pressed Flour Tortillas	28671		3 Each
Lettuce		shredded	1.5 Oz.
Cherry Tomatoes		small dice	.9 Oz.
Oyster Mushrooms		fried	9 Oz.
Remoulade Sauce (for Fried Mushroom Po'boy Tacos)		see related recipe	.9 Oz.

Instructions

1. Warm your tortillas.
2. Place 0.5 oz of shredded lettuce on each tortilla.
3. Followed by 0.3 oz of cherry tomatoes on each.
4. Add 3 oz of fried mushrooms on top.
5. Finally, add 0.3 oz of remoulade sauce on each taco.



Remoulade Sauce (for Fried Mushroom Po'boy Tacos)

Prep time: 10 Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mayonnaise			1 1/4 cup
Creole Mustard			1/4 cup
Smoked Paprika			1 Tbsp.
Worcestershire Sauce			1 Tbsp.
Lime Juice			1 tsp.
Cajun or Creole Seasoning			1 1/2 tsp.
Horseradish		Prepared	2 tsp.
Pickle Juice		dill or sweet	1 tsp.
Hot Sauce			1 tsp.
Clove Garlic		minced	1 Each

Instructions

- 1. Mix all the ingredients together in a medium bowl. Reserve refrigerated.

