

Portobello and Vegetable Fajitas



Makes: ~4 – 5 servings

INGREDIENTS

Spicy Green Sauce

20 gm / 0.7 oz. serrano pepper
½ medium avocado (deseeded and peeled)
2–3 garlic cloves (peeled)
¼ cup unsweetened plain cashew yogurt
2 – 2½ tbsp. lime juice
1½ tbsp. sweetener
1 tsp. sea salt
black pepper to taste

Mushroom and Vegetables

2 – 3 tbsp. olive oil
250 gm / 8.8 oz. portobello mushrooms
(stems and gills removed)
160 gm / 5.6 oz. bell pepper (deseeded and sliced)
90 gm / 3.2 red onion
½ tsp. smoked paprika
½ tsp. ground coriander
½ tsp. cayenne pepper
¼ tsp. ground cumin
1 – 1½ tbsp. water
¾ tsp. salt or to taste
black pepper to taste

Tortillas

4 – 5 corn tortillas

Garnish

cilantro (roughly chopped)
serrano peppers (sliced)



Spicy Green Sauce

1. In a pan on medium heat, pan roast the whole serrano pepper until charred and blistered all over.
2. Set aside to cool.
3. Remove the stem, skin and deseed the pepper.
4. Place the pepper and remaining sauce ingredients in a food processor/blender.
5. Process/Blend until creamy.
6. Taste the sauce. Add more sweetener, salt or black pepper if desired. Set aside.

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Tortillas

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Garnish

cilantro (roughly chopped)
serrano peppers (sliced)

Mushroom and Vegetables

1. In a large pan on medium heat, add the oil. Once the oil heats up, add the mushrooms.
2. Coat and sauté mushrooms in oil until slightly cook through.
3. Next, add the onions, bell pepper, spices and water. Stir to combine.
4. Sauté until the vegetables are just about cooked through and spices fragrant.
5. Season with salt and pepper to taste.
6. Turn off the heat and set aside.

Remaining Steps

1. Warm up each tortilla in a clean nonstick pan on medium low heat until softened. Once the tortillas are warm, remove from heat.
2. Top the warm tortillas with mushrooms and vegetables.
3. Drizzle the filling with spicy green sauce. Garnish with cilantro and more serrano peppers if desired.

NOTES

- You can serve a salad alongside the fajitas.
- I used grape nectar from Domaine Sante as the sweetener for the sauce
- I used Pinole Blue corn tortillas and Forager Project cashew yogurt.