



Portobello Mushroom Fajitas

2 servings

15 minutes

Ingredients

- 2 tbsps Water (divided)
- 3 cups Portobello Mushroom (sliced)
- 1 Red Bell Pepper (medium, sliced)
- 1/2 cup Red Onion (medium, sliced)
- 1 1/2 tps Taco Seasoning
- 1/4 tsp Sea Salt
- 4 Corn Tortilla
- 1 Avocado (mashed)
- 2 tbsps Cilantro (chopped)
- 1/4 Lemon (cut into wedges)

Directions

- 1 Heat up a large pan over medium-high heat. Add half of the water to the pan along with mushroom, bell pepper, and red onion. Stir and cook for two to three minutes until water evaporates. Then add the taco seasoning, salt, and the remaining water.
- 2 Cook and stir occasionally for another three to four minutes or until veggies are tender and browned (if the pan seems too dry, add a splash of water). Take the pan off the heat.
- 3 Top each tortilla with the mushroom mixture, smashed avocado, and chopped cilantro. Drizzle with lemon juice. Enjoy.

Notes

Leftovers: Refrigerate the mushroom mixture in an airtight container for up to three days. Assemble the fajitas before serving.

Serving Size: One serving is equal to two fajitas.

Additional Toppings: Serve with salsa, hot sauce, and shredded cabbage.

No Corn Tortilla: Use flour tortilla or iceberg lettuce as a wrap.