



## Marie's Mushroom Fajitas

I'm not a vegetarian, in fact I generally shy away from vegetarian cuisine. I love meat too much. My daughter issued a challenge to make fajitas with mushrooms instead of beef, chicken or shrimp. I knew what the secret ingredient needed to be. These are awesome.

### Ingredients

5-6 large portobello mushrooms sliced in  $\frac{3}{4}$  inch strips

Juice of 4 limes (plus the zest of 1 lime)

2 T olive oil

1 tsp cayenne pepper

1 tsp ground black pepper

1 tsp garlic powder

1 tsp onion powder

1 tsp cumin

1 tsp chili powder

1 tsp dried cilantro (the stuff in the can)

$\frac{1}{2}$  tsp cinnamon

1 tsp red miso paste

1 large onion

3 poblano peppers

4-5 good sprinkles of Tajin

4 oz lager beer

Feta cheese

Guacamole (see Guacamole recipe)

Flour tortillas

**Slice:** Slice mushrooms into  $\frac{3}{4}$  inch strips. You're trying to simulate strips of beef.

**Mix:** Lime juice and zest, olive oil, cayenne, black pepper, garlic and onion powders, cumin, chili powder, cilantro, cinnamon and miso in a large measuring cup or something else you pour from.

**Marinade:** In a large zip top bag, add the mushrooms and marinade. Leave air in the bag and toss around until all of the mushrooms are covered. Then squeeze out the excess air, and place in the refrigerator for 30 minutes.

**Veggies:** Slice the onion and peppers into 4 inch long strips.

**Cook Mushrooms:** In a large skillet, dump the mushrooms the marinade and cook, tossing occasionally until the mushrooms have rendered some of their liquid.

**Add Veggies:** On other side of skillet add the veggies. The should be able to pick some of the liquid from the mushroom mixture. Sprinkle the veggies with the Tajin.

**Deglaze:** Once the skillet has built up a bit of a crust on the bottom, add about 4 oz of beer, and scrap the bottom of the skillet with spatula. (that's really good flavor down there)

**Plate:** When the mushrooms have reduced in volume by about half, plate as through the mushrooms are the steak (separate from the veggies).

**Serve:** Serve with tortillas, feta, and guac. Soooo good.