

Portobello Steak Fajitas

Prep time	Cook time	Total time
10 mins	20 mins	30 mins

Perfectly spiced portobello and pepper fajitas in a rich creamy cashew sour cream sauce.

Website: WhatTheHeckDoIEatNow.com

Adapted From: Liddon, Angela. "Portobello Steak Fajitas." *The Oh She Glows Cookbook*.

Serves: 6-8 fajitas

Ingredients

- 6 large portobello mushrooms
- Marinade (this will be divided):
- ½ cup grapeseed oil
- ½ cup fresh lime juice
- 4 tsp dried oregano
- 4 tsp ground cumin
- 3 tsp chili powder
- 1½ tsp salt
- freshly ground pepper
- The Rest:
- 2 large red peppers thinly sliced
- 1 large yellow pepper thinly sliced
- 1 large orange pepper thinly sliced
- 1 large yellow onion thinly sliced
- 6-8 whole wheat flour tortillas
- Cilantro
- Cashew cream ([Link to recipe provided](#))
- Sliced avocado or guacamole (optional)



Instructions

1. Prepare the portobellos. Scrape out gills and remove stems with a small spoon. Wash gently or alternatively wipe with a damp cloth. Slice into long ½ inch wide strips.
2. Thinly slice peppers and onions
3. Prepare the marinade by whisking together the grapeseed oil, lime juice, dried oregano, ground cumin, chili powder, salt and freshly ground pepper (to taste).
4. Add cut mushrooms to one large flat baking dish and peppers/ onion to the other.
5. Set the pepper/ onion mix in the fridge until later.
6. Toss the mushrooms well with about ¾ of the marinade. Set the remaining ¼ of the marinade aside for later. Leave the mushrooms marinating for at least half an hour (preferably longer) tossing every 30 minutes as able. Cover and refrigerate.
7. When you're ready to eat, toss the pepper mix with the remaining marinade. Preheat a large skillet and pour in contents of the bowl containing peppers/onions/ marinade. Saute over medium for about 10 minutes or until veggies are softened.
8. Meanwhile preheat a grill pan over med or high heat. Lay the marinated mushrooms on the pan and grill 3-5 minutes per side until they have nice char lines.
9. Warm tortillas in a separate skillet.
10. To assemble:
11. Place tortilla on a plate and layer with mushrooms, pepper/onion mix, cashew cream, guacamole or avocado if using, cilantro and any other desired toppings. Roll and enjoy!

Recipe by WHAT the HECK do I eat NOW at <http://whattheheckdoieatnow.com/2015/09/16/portobello-steak-fajitas/>