**The Woodlands at Phillips**

**Portabella Mushroom Fajitas**

**Ingredients:**

4 large Portabella caps, stems removed

2 large green bell peppers, sliced

1 large white or yellow onion sliced

3 tablespoons garlic infused olive oil, or plain olive oil

2 tablespoons of fajita seasoning salt

8 six inch flour Tortillas

**Directions:**

1. Wrap tortillas in aluminum foil and put on a rack in a 200 degree oven.
2. Wash off the top of the mushrooms and pat dry. Slice the mushrooms about1/2 inch thick, and set aside.
3. Sauté onions and mushrooms together with 1 1/2 tablespoons of the oil in a sauté pan on medium heat. Cook for 10 minutes stirring often until just a bit soft. You can cook separate if you have someone that doesn’t appreciate onions or bell peppers. Add the fajita seasoning about halfway through.
4. Using tongs remove the onions, peppers, and mushrooms to avoid too

much liquid on the plate, and arrange nicely to impress your guests.

1. Serve with rolled up tortilla, a side of Spanish Rice, and or beans to

complete the plate. Serves four.

**Note:**

If you have sizzlers, or a nice baking dish you can serve the mushrooms,

onions and peppers on them like a Mexican restaurant would. Just heat

them up in the oven with the tortillas. Fresh lime wedges and cilantro sprigs make nice garnishes for this dish.

***Chef Kurt Jacobson***