

Classic Mushroom Tacos with Fresh Salsa

Ingredients:

For the Mushroom Filling:

12 ounces (about 3 cups) of mushrooms (button, cremini, or your choice), sliced
2 tablespoons olive oil
1 small onion, finely chopped
2 cloves garlic, minced
1 teaspoon ground cumin
1 teaspoon chili powder
Salt and black pepper to taste
1/4 cup chopped fresh cilantro
Juice of 1 lime

For the Fresh Salsa:

2 medium tomatoes, diced
1/2 red onion, finely chopped
1 jalapeño pepper, seeded and finely chopped (adjust to your preferred spice level)
1/4 cup chopped fresh cilantro
Juice of 1 lime
Salt and black pepper to taste

For Serving:

8 small corn or flour tortillas
Sour cream, shredded cheese, avocado slices, or your favorite taco toppings

Instructions:

Prepare the Mushroom Filling:

- a. In a large skillet, heat the olive oil over medium heat.
- b. Add the chopped onion and sauté for a few minutes until it becomes translucent.
- c. Stir in the minced garlic and cook for about 30 seconds until fragrant.
- d. Add the sliced mushrooms and sauté for 5-7 minutes until they become tender and browned.

- e. Season the mushrooms with ground cumin, chili powder, salt, and black pepper. Stir well to coat the mushrooms evenly.
- f. Cook for an additional 2-3 minutes, allowing the flavors to meld.
- g. Remove the skillet from heat and stir in the chopped cilantro and lime juice. Set aside.

Prepare the Fresh Salsa:

- a. In a bowl, combine the diced tomatoes, finely chopped red onion, jalapeño pepper, chopped cilantro, and lime juice.
- b. Season with salt and black pepper, and stir to combine. Adjust the seasoning to your preference.

Warm the Tortillas:

You can warm the tortillas by wrapping them in a damp paper towel and microwaving them for 20-30 seconds or heating them in a dry skillet for a few seconds on each side.

Assemble the Tacos:

Spoon the mushroom filling into each warm tortilla. Top with fresh salsa and any additional toppings you like, such as sour cream, shredded cheese, or avocado slices.

Serve the mushroom tacos immediately and enjoy!