

Portabella Fajitas

- 1 tablespoon olive oil
- 8 ounces Monterey® sliced portabellas
- 1 red bell pepper, cored and thinly sliced
- 1 green bell pepper, cored and thinly sliced
- 1 large yellow onion, thinly sliced
- 1 tablespoon minced garlic
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 1 teaspoon black pepper
- 1 teaspoon salt
- 12 corn or flour tortillas



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Heat the olive oil in a medium frying pan over medium high heat. Once hot, add the onion and bell peppers and cook for 3 minutes, stirring occasionally. Add the portabella mushrooms and garlic. Continue to cook for 3 minutes, stirring occasionally. Add the ground coriander, cumin, black pepper, and salt. Cook for 1 minute, making sure to mix in the seasonings well. Meanwhile, heat up the tortillas. Finish by placing the portabella mixture in the tortillas. Serves 4. Enjoy!