

Portobello Steak Fajitas

For the Portobello Steaks:

4-6 large Portobello mushrooms

1 Tbsp. fresh lime juice

1 tsp dried oregano

1 tsp ground cumin

½ tsp chili powder

½ tsp sea salt

Black pepper

For the Stir-fry:

1 large red bell pepper, thinly sliced

1 large orange bell pepper, thinly sliced

1 onion, thinly sliced

To Assemble:

4-6 whole grain tortillas

Sliced avocado

Salsa

Cilantro

1. Make the Portobello Steaks: Remove the stems from the mushrooms by twisting the stem until it pops off. With a spoon, scrape out and discard the inside black gills from the mushroom caps. Slice them into long, ½ inch wide strips.
2. In a large bowl, whisk together the marinade ingredients, add the sliced mushrooms and toss to coat. Let the mushrooms marinate for 20-30 minutes.
3. Meanwhile, make the stir-fry: Heat a large skillet to medium-high and add the bell peppers and onion. Sauté for about 10 minutes until vegetables are softened, adding a little water as needed to avoid sticking.
4. Preheat a grill pan over medium to high heat. Lay the mushrooms on the pan and grill for 3-5 minutes on each side until they have nice char lines.
5. To assemble, place a tortilla on a plate, top with mushroom strips, sautéed vegetables and your desired toppings.

Adapted from The Oh She Glows Cookbook