

MUSHROOM

Street Tacos

WITH CILANTRO CREAM SAUCE



THE HUMANE SOCIETY
OF THE UNITED STATES

YIELD:

12 Servings

Ingredients	Qty	Measure
Portobello cap, large (cleaned and diced)	4	Cups
Tamari sauce	2	Tbsp
Olive oil	1	Tbsp
Green bell pepper (diced)	1	Cup
Red onion, small (diced)	½	Cup
Corn; fresh, canned or frozen	¼	Cup
Corn tortilla (4 inch)	12	Each
Cilantro, coarsely chopped	½	Bunch
Pico de Gallo	1	Cup
Cilantro Cream		
Raw cashews	1	Cup
Water (divided)	2.5	Cup
Cilantro stems and leaves	½	Bunch
Salt	1	Tbsp

HACCP -Standard Operating Procedure - Use hand washing procedures before starting recipe.

Preparation

1. Clean and dice the portabella mushroom caps, place in a zip lock sandwich bag. Massage tamari into mushroom and let marinate for at least one hour.
2. Dice green pepper and onion.
3. Add oil to a sauce pan and heat over medium heat. When the oil is hot add the mushrooms with tamari sauce. Heat and stir for about 5 minutes.
3. Add bell peppers, onion, and corn and cook for 5 more minutes; remove from heat
4. After the mushroom, pepper, onion, corn mix is cooked, turn off heat and set aside.
5. Heat a large skillet over a high flame and heat the tortillas about 20 seconds on each side
6. Assemble tacos with 2 tablespoons of mushroom mixture, then top with cilantro sauce
7. Top taco with pico de gallo if desired

Cilantro Cream Sauce

1. Place cashews in a container cover with 1 ¼ cup of water (make sure all cashews are covered with water).
2. Cover and refrigerate at least four hours in refrigerator.
3. Remove from refrigerator. Drain and process in blender or food processor until smooth. Add cilantro leaves and stems. Process until smooth
4. Refrigerator until ready to use