



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

MUSHROOM TACOS WITH CITRUS SALSA



Savory, tangy, and vegetarian tacos so good you'll ask for seconds!



01 HR 35 MINS



Serves 4



Featuring

[J&M Farms](#)
[Solano Mushroom Farm](#)
[Fungi Temple](#)

INGREDIENTS

- 4 Portobello mushroom caps
- 1/4 cup olive oil
- 1 cup orange juice
- 4 cloves garlic
- 3 chipotle peppers
- 2 tablespoons canned adobo
- Juice of 2 lemons
- 1 tablespoon soy sauce
- 1 teaspoon black pepper
- Tortillas

Salsa

- 1 large pomelo
- 1/2 medium cucumber

- 1/4 cup chopped red onion
- 1 jalapeño pepper
- 2 limes
- 1/4 cup fresh cilantro
- 1 avocado, sliced or chopped
- Salt to taste

METHOD

Mushrooms:

Place all ingredients for the marinade in a large bowl; mince garlic and chipotle peppers; add to marinade.

Remove stems from mushrooms. Slice mushrooms into 1/2-inch thick strips; add marinade to a zip lock bag, then the mushrooms.

Place in the refrigerator and let marinate for at least 1 hour.

Preheat the grill or grill pan to high. Remove the mushrooms from the marinade and sear for 5 minutes; flip and sear another 5 minutes or until lightly charred on both sides.

Heat the tortilla on the burner of the stove, then flip over. Cook until slightly brown and warm.

Assemble the tortilla on a plate with mushrooms and top with salsa.

Salsa:

Finely dice all ingredients and place in a large bowl. Add lime juice and salt.

Gently mix until all ingredients are combined.

Garnish with cilantro.