



# Mushroom, Roasted Chile, Salsa Fresca Tacos

*Yield:* 8 Tacos

## *Ingredients:*

- |       |  |        |  |
|-------|--|--------|--|
| 1     | Yellow onion, sliced into medium strips                              | 1 Tbsp | Canola oil to coat bottom of sauté pan |
| ¾ lb  | Portobello mushrooms, gills removed and sliced                       | 1 Cup  | Salsa fresca                           |
| 2 Tsp | Garlic, finely chopped   | 1 Cup  | Shredded cabbage                       |
| 2     | Anaheim chiles, roasted seeded, peeled and cut into 1/4" wide strips | 3      | Radishes, sliced into small strips     |
|       |  | 1 Tbsp | Fresh lime juice                       |
|       |  | 8      | Corn tortillas                         |

## *Procedure:*

- 1 Heat a large sauté pan over medium heat with the canola oil. When the oil is hot, add the onions and cook about 7 minutes stirring occasionally until the onions are quite soft but haven't browned.
- 2 Add the mushrooms and a little more oil if needed and sauté with the onions another 5-7 minutes, stirring occasionally until the mushrooms are soft.
- 3 Add the garlic and the Anaheim chiles, stirring occasionally for another 3-4 minutes
- 4 Refrigerate for use later or hold warm

## *To Assemble the Tacos:*

- 1 Warm the tacos over a grill, in a pan, or in the microwave.
- 2 Toss the cabbage and radishes in the lime juice.
- 3 Divide the onion, chile mushroom mixture among the warm tortillas.
- 4 Spoon 2 teaspoons of salsa fresca over the vegetable mixture.
- 5 Top each taco with the cabbage radish slaw.

# For the Salsa Fresca:

*Yield:* 2 Cups

## *Ingredients:*

- 1 ½ Cup Garden tomatoes, medium diced
- ½ Red onion, small diced
- 4 Scallions, small diced
- 1 Fresh Anaheim chile, roasted, peeled, seeded and diced small
- 1 Fresh Poblano chile, roasted, peeled and diced small

2 Tbsp Cilantro, washed and large stems removed, roughly chopped

2 Tsp Finely chopped fresh garlic

2 Tsp Balsamic vinegar

2 Tsp Red wine vinegar

3 Tsp Olive oil

*Freshly ground Pepper to taste*

## *Procedure:*

Combine all ingredients.

Refrigerate and serve within 8 hours.



DOWNTOWN

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