

GummiKING™



Portobello Mushroom and Veggie Fajitas

Family Recipes!

- 3 T. balsamic vinegar
- 3 T. olive oil
- 2 T. freshly chopped parsley
- 1 T. garlic, minced
- 1/4 t. salt
- 1/8 t. freshly ground black pepper
- 4 medium portobello mushrooms, washed well, and patted dry
- 2 red onions, sliced
- 2 red or orange peppers, destemmed, deseeded, and cut into quarters lengthwise
- 2 green peppers, destemmed, deseeded, and cut into quarters lengthwise
- 2 jalapeno peppers, destemmed, deseeded, and cut in half lengthwise
- 4 - 8-inch flour tortillas
- 1 recipe Green Chiles and Almond Cream, optional

Directions:

In a large bowl, place the vinegar, olive oil, parsley, garlic, salt, and pepper, and whisk well to combine. Add all of the vegetables and toss well to thoroughly coat the vegetables with the marinade. Set the vegetables aside and allow them to marinate for 15 minutes. Place the vegetables on a hot grill and grill for 3-5 minutes per side or until tender. Transfer the grilled vegetables to a cutting board and cut them into strips. The tortillas can be warmed on the grill, if desired. Transfer the vegetables to a platter for service. Allow guests to build their own fajitas by filling tortillas with the grilled vegetables and topping them with a little of the Green Chiles and Almond Cream if desired.