



*From the kitchen of:*

Chef Juan Rodriguez  
MagdalenasTX.com

# Mushroom “Chorizo” Taco

## *Ingredients:*

- 1 lb Cremini Mushrooms, Chopped
- ½ ea. Yellow Onion, Diced
- 2 ea. Garlic Cloves
- 1-2 T Paprika
- 1 T Cumin
- ½ T Cayenne
- ¼ Cup Cilantro
- 2 T White Vinegar
- TT Salt and Pepper
- ¼ Cup Olive Oil

## *Directions:*

In a medium pan, heat pan on medium heat. Add ¼ Cup Olive oil. Saute Mushrooms and cook until soft. Add Onions and saute until onions are soft. Add Garlic and mix. Add remaining ingredients and stir until all seasonings are well blended. You might need to add more spices depending on your flavor profile. If you want more spice add more cayenne. Finish with vinegar and season with salt and pepper to taste.

Put your Mushroom “Chorizo” on your favorite corn tortilla. You can get creative with our toppings, from cabbage tossed in oil and lime juice to pickled carrots. Get creative!

***Servings:*** 6 - 8 Tacos    Cost Per Serving: 75 cents

