

Wild Mushroom Alambres Tacos

Swick

Makes 3 cups | Active Time: 30 minutes | Total Time: 30 minutes

Chef's Notes

If wild mushrooms are not available, use any variety available to you.

Step 1: Preparing the Mushrooms

- 4 cups or 8 oz (230 g) wild mushrooms, sliced

To clean oyster mushrooms, for example, slice off the tough bottom part of the stalk and hand shred the mushrooms, peeling them into small thin shreds from the caps down to the stalks.

Set the mushrooms aside.

Step 2: Sautéing the Alambres Mixture

- 2 oz (60 g) onions, thinly sliced
- 2 oz (60 g) red bell pepper, julienned
- 2 oz (60 g) green bell pepper, julienned
- Salt (to taste)
- Black pepper, ground (to taste)
- Oil for sautéing

In a large, hot pan, add the oil and mushrooms and sauté them until golden brown. Drizzle more oil if needed. Season with salt. Remove from the pan and set aside.

Coat the pan with oil again and bring to high heat. Add in the rest of the vegetables and sauté until lightly caramelized, add in the sautéed mushrooms. Season to taste with salt and pepper.

If omitting oil, use the no-oil sauté method.

Step 3: Serving the Tacos

- Sprigs of cilantro
- Shaved radish
- Lime wedges
- Sliced avocado

Place a freshly made Corn Tortilla on a plate, spoon in the alambres, garnish with Salsa Roja, cilantro sprigs, sliced radish, sliced avocado, and a lime wedge.