



Pan-Grilled Mushroom Fajitas

Ingredients:

- 1 Lb. Fresh White Mushrooms, cut in 1/4-inch thick slices
- 8 oz. Portabella caps, halved and cut into 1/4 inch slices
- 1/2 tsp Salt
- 1 tsp Finely chopped garlic
- 2 Tbsp Vegetable Oil
- 1 Large Onion, cut in 8 wedges
- 1 Large Sweet Red Bell Pepper, cut in 1/2 inch strips
- 2 tsp Finely chopped Fresh jalapeno peppers
- 8 Warmed Low-fat tortilla (6-inch)

Directions:

Trim Mushrooms; halve portabella; slice white and portabella mushrooms in 1/4 inch thick slices. In a large skillet, sprinkle salt; heat over high heat until hot, about 5 minutes. Add mushrooms and garlic. Cook and stir until mushrooms are tender, about 3 minutes; remove to bowl. Add oil, onion and red pepper. Cook and stir until tender, about 5 minutes. Return mushrooms to skillet; stir in jalapeno pepper and, if desired, 1 tablespoon chopped cilantro; heat until hot. Spoon an equal amount into the center of each tortilla; fold bottom and sides over filling. Serve with sour cream, salsa, lime wedges and additional finely chopped jalapenos, if desired.

