



Poblano & Mushroom Tacos

Makes: 4 tacos, 2 servings

Prep Time: 10 minutes Cook Time: 12 minutes

Total Time: 22 minutes

- 2 tbsp vegetable oil, divided
- 1 fresh poblano chile, halved, seeded, thinly sliced into long strips
- 1/2 small red onion, thinly sliced
- 3 ounces baby bella mushrooms (Crimini), thinly sliced (about 1 1/4 cups)
- 1 tsp cumin
- Kosher salt, to taste
- 4 corn tortillas
- 1/4-1/2 cup grated Pepper Jack cheese
- Cilantro, chopped
- Feta or Cotija cheese, crumbled
- Assorted toppings: shredded lettuce, diced tomatoes, salsa, diced avocado

Heat 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add poblano chile, red onion, and mushrooms. Sauté mixture until brown, about 10 minutes. Mix in cumin and season to taste with salt. Transfer mixture to medium bowl.

Wipe out skillet and heat remaining 1 tablespoon oil over medium-high heat in same skillet. Add tortillas in a single layer, draping up sides of skillet to fit.

Divide mushroom mixture among tortillas, mounding on only one side. Divide pepper jack cheese atop filling on each tortilla. Fold plain tortilla halves over filling and press firmly.

Cook until tortillas are brown, about 1 minute per side. Transfer tacos to platter. Open tacos and sprinkle with chopped cilantro and crumbled feta or cotija cheese.

Add toppings as desired.