



# Mushroom and Corn Tacos



Serves 6 / 25 mins



## INGREDIENTS

8 Casa Mendosa™ Original Medium Tortillas, warmed

2 cups (480ml) fresh corn kernels (about 4 ears)

1 tablespoon (15ml) vegetable oil

1 pound (454g) fresh mixed wild mushrooms, quartered

¼ cup (60ml) fresh oregano, chopped

1 teaspoon (5ml) ancho chile powder

½ teaspoon (2.5ml) ground cumin

4 garlic cloves, chopped

1 teaspoon (5ml) kosher salt

¾ cup (180ml) white onion, finely chopped

¾ cup (60ml) store bought salsa

1 serrano chile, very thinly sliced

1 red Fresno chile, very thinly sliced

Fresh cilantro leaves

## DIRECTIONS

 Prep time **10 min** | Cook **15 min** | Ready in **25 min**

- 1** Preheat a large cast-iron skillet over high, add corn; cook for 4 to 5 minutes, stirring occasionally, until lightly charred (some kernels may pop out of the skillet).
- 2** Remove corn from skillet; set corn aside.
- 3** Add oil to heated skillet let warm for 30 seconds on high. Add mushrooms, oregano, ancho chile powder, and cumin. Cook, stirring often for 2 to 3 minutes or until mushrooms begin to brown.



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## DIRECTIONS (CONTINUED)

 Prep time **10 min** | Cook **15 min** | Ready in **25 min**

- 4** Stir in garlic and salt, reduce heat to medium. Cook, stirring occasionally for 2 to 3 minutes or until mushrooms are tender but still somewhat firm.
- 5** Remove mixture from heat and stir in charred corn.
- 6** Place a generous  $\frac{1}{2}$  cup (120ml) mushroom mixture in each Casa Mendosa™ 100% Corn Small Tortilla.
- 7** Top each with 2 tablespoons (30ml) onion, 2 tablespoons (30ml) salsa, a few serrano and red Fresno Chile slices.
- 8** Garnish with cilantro leaves. Garnish with cilantro leaves.