

Portabella Mushrooms Fajitas

Ingredients:

- 4 jumbo Portobello mushrooms, stems trimmed, rinsed and pat dry
- 3 tablespoons balsamic vinegar
- 4 teaspoons extra-virgin olive oil
- ½ large Bermuda onions (red onion), thinly sliced
- 1 medium red bell peppers, thinly crosscut
- ½ medium yellow bell peppers, thinly crosscut
- ½ teaspoon chili powder or pinch cayenne pepper (to make it gluten-free)
- sea salt and freshly ground black pepper
- four 8-inch tortillas (corn tortillas are gluten-free)

Directions:

1. Rub both sides of mushrooms with a little vinegar and olive oil.
2. Toss the onions and peppers with remaining vinegar and oil.
3. Season with chili powder or cayenne and sea salt and pepper to taste.
4. Grill mushrooms, onions and peppers over medium heat on a pan or on foil for outdoor grill for 3 to 4 minutes per side (a broiler works as a last resort)
5. Slice the mushrooms in ½ inch bias cuts and arrange the peppers and onions on the side.
6. Serve with warm folded tortillas (corn tortillas are gluten-free)

Note: For a truly exquisite dining experience, drizzle a little white truffle oil over the mushrooms just before serving for an intense flavor sensation.

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