Superfood Street Taco

SERVINGS: 5

INGREDIENTS
MUSHROOM CARNITAS
1/2 lb. of raw King Oyster mushrooms
1/2 cup of orange juice
Zest of 1/2 orange
1/2 cup of lemon juice
Zest of 1/2 lemon
3 garlic cloves, rough chop
1 Tbsp. fresh turmeric, minced
1/2 onion, sliced
1 chipotle chiles in adobo
1/4 tsp. of Salt
1/2 tsp. of Pepper
2 qt. of low-sodium vegetable broth
3 Tbsp. of miso paste
Water as needed
5 Corn Tortillas
1 avocado

CILANTRO LIME CREMA
1 cup raw blanched almonds soaked
1/2 cup water
Juice of 1 lime - roughly 1/4 cup
1/4 cup cilantro
1/4 tsp onion powder
1/4 tsp salt
1 clove garlic optional
1 cup micro cilantro

COJITA CHEESE
12 oz. of white beans
1/4 cup nutritional yeast
Juice from 1 lime
1/4 tsp. of Salt

PICKLED ONION
1 red onion, sliced thin
2 cups of red wine vinegar

DIRECTIONS
1) Shred the king oyster mushrooms in a food processor using the large shredding attachment.
2) Saute the onion, garlic, turmeric, chipotle peppers, salt and pepper for about 5 mins or until fragrant.
3) Add in the mushrooms and saute for 10 min.
4) Add in the orange juice, lime juice, lemon juice and vegetable broth. Bring to a boil and reduce to a simmer.
5) Allow to simmer for approx. 20-30 minutes. Alternatively you can put all of the above ingredients in a crock pot and put on for 2 hours and then it will be ready.
6) Once braised, place the mushrooms on a parchment lined baking sheet and put in a 350° oven for 15 min to help them dry out.
7) When ready to serve, saute the mushrooms in a pan to achieve the texture of carnitas.

CILANTRO LIME CREMA
8) Place the almonds in a container and cover with water. Allow to soak overnight.
9) In a high powered blender (vita mix) add the almonds and water-in batches. And blend until completely smooth. Transfer to a bowl.
10) In the food processor add in the avocado and the rest of the ingredients and blend until smooth.
11) Fold the almond crema with the avocado mixture. Set aside

“COJITA CHEESE”
12) Place all of the ingredients into the food processor and pulse a few times until ingredients are combined but not completely smooth.
13) Spread out a thin layer onto a parchment lined baking sheet and put in 350° oven for 10 min or until dry and crumbles. Allow to cool and then crumble into cotija cheese.

PICKLED ONIONS
14) Slice the red onions and place in a bowl. Pour the red wine vinegar over the onions and all to soak for at least 1 hr. or more.

TO ASSEMBLE:
15) Warm up your tortillas, place the mushrooms down first, then top with the Cilantro Lime Crema, garnish with pickled onion and cilantro.