***NR#101 Oyster mushrooms Tacos-Full Circle Mushrooms***

***Serving Size and Ingredient: 1/2c Mushrooms, 1/2c Black Beans, 1/2c Red onions, cabbage, red cabbage***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 ¼ lb |  12 ½ lbs | 25 lbs | Oyster Mushrooms |
| 1 1/8 c | 2 1/8c | 4 1/8c | Scallions, Finely chopped |
| 12 1/2 | 25 | 50 | Finely Chopped Garlic Cloves |
| 1 1/8c | 2 1/8c | 4 1/8c | Cilantro |
| 4 1/8 | 8 1/3 | 16 2/3 | Lime |
| 8 1/3 TBSP | 1c | 2 c | Olive oil |
| 4 1/8 tsp | 8 1/3 tsp | 1/3c | Black pepper |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Table salt |
| 12 1/2c | 25 cups | 50 | Black beans, low sodium  |
| 3 1/8c | 6 1/4c | 12 1/2c | Red onions, finely sliced |
| 6 1/4c | 12 1/2c | 25c | Cabbage, shredded  |
| 6 1/4c | 12 1/2c  | 25c | Red cabbage, Shredded  |
| 25 | 50 | 100 | 6 in Flour Tortilla |

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***Instructions:***

1. ***Finely chop the garlic cloves and scallions.***
2. ***Drizzle Olive oil on skillet, covering most of the pan in oil. Set skillet at medium-high heat, and sauté the mushrooms. Don’t move or stir until they are deep brown, about 15 minutes or longer. You need to see a crust in order to get the desired texture.***
3. ***Mix in the chopped garlic, scallions, black pepper and salt. Using a spoon, stir the mushrooms so they are evenly covered in the seasonings. Cook until the garlic is golden brown, about 5 minutes.***
4. ***Lay out a flour tortilla and add a heaping spoonful of mushrooms.***
5. ***Drizzle lime juice and sprinkle fresh cilantro on top of the mushrooms.***
6. ***Finely slice red onion***
7. ***Shred Red cabbage and green cabbage***
8. ***Combine red onion, red cabbage, and green cabbage, mix well.***
9. ***Place cabbage slaw on top of mushrooms***
10. ***Fold each side of the tortilla inward.***
11. ***Serve with 1/2c Black beans, and 1/2c onions, red cabbage and cabbage slaw***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***