

Mushroom and Brussels Sprout Street Tacos

2 Tblsp Olive oil
1 pkg baby Bella mushrooms sliced
1 lb Brussels thin sliced so that they are shredded
1/2 white onion thin sliced
2 cloves garlic minced or chopped
2 tbsp adobo
1 tbsp chili powder
1 tsp cumin
Salt
Pepper



Heat olive oil in a skillet over medium heat. Add onion and garlic. Cook until onions start to become translucent and soft. Add shredded brussels sprouts and mushrooms. Cook until desired tenderness. Add sesonings and stir. Reduce heat to low and cook for a few minutes while preparing the sauce.

Siracha Ranch Sauce

1/4 cup vegan Mayo
1/4 cup vegan ranch
Siracha to taste
Agave to taste

Combine mayo and ranch dressing in a bowl. Add siracha sauce and agave a little at a time until desired heat and sweetness is achieved.

Serve the mushroom and brussels mixture on your favorite tortillas. Top with Siracha Ranch Sauce, fresh tomato and fresh jalapeno peppers.