

K's Kitchen: Portabella fajitas – perfect for a group

By Kathryn Reed

Flexibility in the dinner menu is critical when guests are arriving at various times and the weather is sketchy enough that travel time might be longer than usual.



On occasions like these I like to make portabella fajitas. They are easy to make and don't take much time.

Another nice thing is that not knowing what your guests have eaten earlier in the day, fajitas allow them to eat as much or little as they like by serving themselves.

I first had portabella fajitas at a restaurant in Alexandria, Va., several years ago. Unfortunately, I have not found them on a menu anywhere else.

To make the dish even simpler I “cheat” by using packaged fajita spices. Yes, they would probably taste better if I were to blend the spices myself, but sometimes simplicity wins out.

Another thing that saves time is buying the mushrooms pre-sliced.

The amount of veggies you will need depends on how many you are serving and how big of eaters they are.

I put the toppings (which I label below as optional) in individual bowls on the table. Sometimes I make Spanish rice – which can go in the tortilla or be served on the side.

Portabella Fajitas – Serves 6

2 packages sliced portabellas, cut slices in half

1 large red pepper, cut into 1-inch matchsticks

1 large red onion, cut in rounds or something resembling matchsticks

2 packages fajita seasoning

Tortillas (minimum 2 per person)

Avocado (chopped) or guacamole, optional

Sour cream, optional

Salsa, optional

Cilantro (chopped), optional

Cheese (grated), optional

Sauté onion until opaque, add pepper until just tender. Add mushrooms. Keep stirring. Add seasoning and follow directions on package. (Extra water may be needed to have a sauce.) Cook until mushrooms are hot all the way through.

Heat tortillas.

Fill tortillas with fajita mixture and the rest of the fixings.