

Mushroom Carnitas with Magical Green Sauce

<http://userealbutter.com/2020/02/23/mushroom-carnitas-recipe/>
from [What's Gaby Cooking](#)

mushroom carnitas

2 lbs. oyster mushrooms, wiped clean and roughly shredded*
2 1/2 tsps ground coriander
2 tsps garlic powder
1 1/2 tsps dried oregano
1 1/2 tsps ground cumin
1 1/2 tsps kosher salt
1 tsp fresh ground black pepper
2 tsps Worcestershire sauce**
1 medium orange, juiced
1/4 cup olive oil
2 cups yellow onion, sliced into 1/4-inch strips
1 lime, juiced (about 1 oz.)
corn or flour tortillas
toppings of your choice

***Substitutions:** You can use beech or king trumpet mushrooms as a substitute with similar textural results.

****Vegetarian/Vegan:** Make a [vegan version](#) for vegetarian or vegan carnitas as most Worcestershire sauces contain fish/anchovies.

Lightly grease or spray a baking sheet with vegetable oil. Using your fingers, pull the mushrooms (stems and all) apart into strips of varying thickness. If the caps won't pull apart easily, you can slice them with a knife. Combine the ground coriander, garlic powder, dried oregano, ground cumin, salt, black pepper, Worcestershire sauce, orange juice, and olive oil in a large bowl. Add the mushrooms and onions to the marinade and toss to coat. Let the mushrooms marinate for 20-25 minutes.

Preheat oven to 400°F. Spread the mushrooms, onions, and any extra liquid evenly over the prepared baking sheet. Roast the mushrooms for 40-45 minutes, stirring them around every 10 minutes until they turn crisp and golden. When done, remove the mushrooms from the oven and toss with the lime juice. Season with salt and pepper to taste. Makes 4 cups. Serve on warmed tortillas (flour or corn) with your choice of toppings and the magical green sauce (recipe below).

magical green sauce

1/2 lb. fresh jalapeño peppers, stemmed (remove seeds for less heat)

1/2 medium yellow onion, cut into quarters

4 cloves garlic, peeled

1/2 tsp kosher salt

1-2 tsps red wine vinegar

1/2 cup canola or grapeseed oil

Place the jalapeños, onion, and garlic in a medium saucepan with just enough cold water to cover everything. Bring the water to a boil over medium heat and reduce the heat to a simmer. Simmer for 15 minutes or until the peppers are easily pierced with a knife, but not mushy. Reserve a half cup of the simmering liquid and strain out the rest. Place the solids in a blender with the salt and vinegar. Blitz the contents until smooth, adding simmering liquid as needed (I didn't need any in my Vitamix). Slowly drizzle the oil into the blender while running on medium low speed until the sauce becomes light and creamy. [I had trouble with splattering coming through the hole of the blender lid when pouring the oil, so I set a funnel in the hole and that prevented most of the splatter while allowing the oil to pour.] Makes 2 cups. Store in airtight container in the refrigerator for up to 2 weeks.