

CHICKEN OF THE WOODS FAJITAS

Serves 4 adults.



INGREDIENTS

1 lb. fresh Chicken of the Woods, cut into quarter inch thick strips.
1/4 C. water
1 tsp. sugar
1 tsp. chili powder
1/2 tsp. salt
1 large onion
1/4 C olive oil
1T. chopped fresh oregano (or 1 tsp dried)
1/2 tsp. garlic powder
1/4 tsp. pepper
1 large sweet bell pepper (red or green)

DIRECTIONS:

Mix oil, water, and spices to make marinade. Slice chicken of the woods, onion, and bell pepper into quarter inch strips and add to marinade. Marinate about an hour.

Cook uncovered on medium heat in large skillet until mushrooms are fully cooked, the onions are starting to become translucent, and the excess liquid has cooked down. (About 10 minutes) Serve with warm tortillas, guacamole, fresh salsa, etc.

*Look for more recipes on our website:
2AngelsMushrooms.com*

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