***Vegetarian (or Vegan) Mushroom Birria Tacos with Red Eye Rub Potatoes***

**Thank you Drewbert and Keirsten for this EPIC Market Meal!**

**Sauce:**

4 dried guajillo chiles

3 dried ancho chiles

2 jalapeños

1 white onion from [Know Your Roots](https://www.facebook.com/KnowYourRootsOhio/?__cft__%5b0%5d=AZWy5yD1Z4DdtgTGQFSWALgQuIG9GaDuEKNXLytgPCuvaHwXwwfoainYGYoAv3UMjqXQsDneryWzA3Qcewn49QNqLlxsBGa1Tcb-GFXMMmImnBKowBWU_n1XVf_mSv5Q8xtYOVHWugNMA4zgxDB5b7VWJPRfM2xFSGFm1CMt7kzVBHqIu_AHMH7tcWvRToFav9I&__tn__=kK-R)

6 cloves of garlic from Know Your Roots

2 Tbsp olive oil

4 1/2 cups vegetable broth

1 1/2 tsp ground pepper

1/2 tsp ground cloves

1 tsp cumin

1 1/2 tsp dried oregano

1/4 tsp cinnamon

1/4 tsp allspice

3 bay leaves

**Sauce:**

* Cut open the dried chiles and remove seeds, cover in hot water for 30 min until rehydrated
* Place onions, garlic, and halved jalapeños with seeds removed on baking sheet and broil on hi for 15-20 minutes until slightly charred.
* Place rehydrated chiles, and your broiled onions, garlic, and jalapeños in a blender with 1.5 cups of the vegetable broth, oil, and seasonings (minus bay leaves) and blend until smooth.
* Transfer to saucepan and add the rest of your broth and bay leaves. Bring to a boil, cover, and reduce to a simmer for 1 hour. *(Don’t forget to remove the bay leaves at the end like we did)*

*(We make the same day, but don’t see why you couldn’t make ahead of time and reheat)*

**Mushroom filling:**

1.5 pounds [Miller's Mushrooms](https://www.facebook.com/millersmushroomscanton/?__cft__%5b0%5d=AZWy5yD1Z4DdtgTGQFSWALgQuIG9GaDuEKNXLytgPCuvaHwXwwfoainYGYoAv3UMjqXQsDneryWzA3Qcewn49QNqLlxsBGa1Tcb-GFXMMmImnBKowBWU_n1XVf_mSv5Q8xtYOVHWugNMA4zgxDB5b7VWJPRfM2xFSGFm1CMt7kzVBHqIu_AHMH7tcWvRToFav9I&__tn__=kK-R) *(we used a mix of lion’s mane, blue oyster, and pearl oyster)*

2tbsp apple cider vinegar

2 tbsp olive oil

3 tsp garlic powder

1 tsp onion powder

1/2 tsp cumin

1 tsp oregano

1 tsp salt

**Mushrooms:**

* Shred your mushrooms while chiles are rehydrating.
* Put in big bowl and add all the mushroom ingredients and mix ‘em up real good. Let marinate while your sauce is simmering.
* After sauce is ready (or reheated if pre-made) add some oil to a skillet and heat the pan. Add your mushrooms and cook until a little crisp (~15 minutes)
* Add 1 1/2 cups of sauce to the pan with your mushroom and cook until sauce has thickened to your liking. Remove from heat.

**For tacos:**

Corn tortillas

Mozzarella *(or vegan mozzarella)*

Chopped cilantro

Diced white onion from Know Your Roots

Lime

**Taco assembly:**

* In another pan *(hope you like doing dishes)* add a splash of oil and heat. Dip a tortilla in the sauce and place on the pan. *(Dip it fast, they tend to fall apart if left in sauce too long)*
* If using non-vegan cheese, add a handful of cheese and a spoonful of mushrooms to one side of the tortilla. Let cook about two minutes, or until the tortilla has a nice crisp, and fold in half.
* Repeat this process until you have the amount of tacos your heart desires.

If using vegan cheese, add right before you eat!

Serve with onion, cilantro, a squeeze of lime, and a side of sauce for dipping.

**Red Eye Rub Potatoes:**

6 potatoes from Know Your Roots

3 tsp of Red Eye Rub from [M&H Beans Coffee Co](https://www.facebook.com/mhbeans2019/?__cft__%5b0%5d=AZWy5yD1Z4DdtgTGQFSWALgQuIG9GaDuEKNXLytgPCuvaHwXwwfoainYGYoAv3UMjqXQsDneryWzA3Qcewn49QNqLlxsBGa1Tcb-GFXMMmImnBKowBWU_n1XVf_mSv5Q8xtYOVHWugNMA4zgxDB5b7VWJPRfM2xFSGFm1CMt7kzVBHqIu_AHMH7tcWvRToFav9I&__tn__=kK-R)

Olive oil to coat

* Preheat oven to 425.
* Dice your potato. Coat in oil and toss in Red Eye Rub.
* Place on a baking sheet and bake for 15-17 minutes, toss, bake for another 15-17 minutes.