



Cuban bistec strips

Ready in 60 minutes

Serves 4 people

Ingredients:

2 packages of portabello mushroom

2 tbsp coconut aminos

1 tbsp vegan Worcestershire sauce

1 medium onion

1 green pepper

Garlic cloves (a lot)

Splash of cooking wine

Seasonings (about 2 tbsp): garlic powder, onion powder, dried parsley, annatto powder and cumin powder

Preparation:

Slice mushrooms into thin slices.

Add Worcestershire sauce and aminos to mushrooms and let marinate for 30 minutes.

Sauté onion, pepper and garlic for 5-7 minutes.

Add sliced mushrooms to the pan with sauteed veggies, adding seasoning as you go.

Once mushrooms have color, add splash of cooking wine and let cook down, about 15 minutes.

Add fresh cilantro and serve with quinoa or rice.

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