

Chimichurri Tacos

Rice

2 Tbs. olive oil
1 medium onion, chopped
½ tsp. salt
1 cup vegetable broth
1 medium tomato, chopped
½ cup rice

Chimichurri Sauce

1 cup cilantro leaves
½ cup Italian parsley leaves
½ cup olive oil
¼ cup lime juice
2 Tbs. agave nectar
4 cloves garlic, peeled
1 tsp. salt
½ tsp. ground cumin
½ tsp. ground black pepper

Taco Filling

2 Tbs. olive oil
8 oz. cremini mushrooms, sliced
1 15 oz. can black beans, rinsed and drained
8 in. flour tortillas
Cheese
Sour cream

1. To make Rice: Heat oil in saucepan over medium heat. Add onion and salt, sauté 5 minutes. Stir in broth, tomato, and rice, and bring to a boil. Reduce heat to medium-low, cover, and simmer 45 minutes for brown rice, 15 minutes for white rice, or until broth is absorbed.
2. To make Chimichurri Sauce: blend all ingredients in blender or food processor until herbs are finely chopped.
3. To make Taco Filling: Heat oil in skillet over medium heat. Sauté mushrooms 9 minutes. Add beans and half of Chimichurri Sauce, and cook 3 minutes, or until heated through.
4. Fill tortillas with rice and mushroom mixture. Top with cheese and sour cream. Serve remaining Chimichurri Sauce on side.