

# Mushroom Carnitas

1. **Slice and shred the mushrooms.** Cut off the mushroom caps (if using king oyster mushrooms) and thinly slice them with a knife. Use a fork to shred the mushroom stems into thin bite-sized pieces. Add the shredded and sliced mushrooms to a large mixing bowl.
2. **Marinate the mushrooms.** In a separate measuring cup or mixing bowl, whisk together the juice of one lime (about 2 tablespoons), beer, orange juice, oil, garlic powder, ground cumin, oregano, salt and black pepper until combined. Drizzle the marinade over the mushrooms, then toss gently until the mushrooms are evenly coated.
3. **Heat the oven.** Heat the oven to 425°F (220°C).
4. **Cook the mushrooms.** Let the mushrooms marinate for about 15-20 minutes while the oven heats. Then transfer the mushrooms to a large baking sheet and spread them out in an even layer. Bake for about 30 to 40 minutes, removing the mushrooms at the 20-minute mark to give them a brief stir, and then again every 5 minutes afterwards. The mushrooms will likely be fairly juicy at the 20-minute mark, but don't worry, the liquid will evaporate and they will become browned and crispy as time goes on. Once the mushrooms are browned reach your desired level of crispiness around the edges, transfer the baking sheet to a wire baking rack. *(Please note that the cooking time here will completely depend on the thickness of your mushrooms and the size of your baking sheet. For the fastest cooking time, thinly shred/slice the mushrooms as use a large baking sheet so that the mushrooms can cook in a shallow, even layer.)*
5. **Season.** Drizzle the mushrooms evenly with the juice of

the remaining lime (about 2 tablespoons) and sprinkle with cilantro, if desired. Give the mushrooms a quick taste, and season with extra salt and pepper if needed.

6. **Serve.** Serve warm in tacos, burritos, burrito bowls, quesadillas, enchiladas, salads, or whatever sounds good. Enjoy!

recipe from Gimme Some Oven