



## Sustainability at Mt. SAC

May 2022

### Upcoming Opportunities

The three pillars of sustainability are PEOPLE, PLANET and PROSPERITY.

#### **Earth Week 2022 Recap**

Thank you to everyone who supported, attended, and promoted Mt.SAC's Earth Week 2022! We had a week full of amazing events centered around the nexus of people, planet, and prosperity. If you couldn't make it please check out the [Mt.SAC Earth Week 2022 Events link](#) for recordings, presentations and images of this year's Earth Week events.

#### **May 9<sup>th</sup>, 2022**

##### **Greenbag Luncheon, 12-1 pm**

Join us at the next Greenbag Luncheon where we will spotlight the new Health and Wellness project that is currently under construction. Come learn about the programs offered in the new Health and Wellness Center and how the buildings will support the health and wellness of our campus community through their sustainable design. The luncheon will be offered via Zoom and all are welcome!

<https://mtsac-edu.zoom.us/j/94237246130?pwd=c1RpSTJXNy9zTEFUdGV6R3owTHkxdz09>

Meeting ID: 942 3724 6130

Passcode: 313504

#### **May 13<sup>th</sup>, 2022**

##### **Climate Commitment and Environmental Justice Committee (CCEJC)**

Learn more about the Climate Commitment and Environmental Justice Committee (CCEJC) at our monthly meetings. Guests are always welcome. This committee meets on the second Friday of the month from 10 a.m. to noon via Zoom. To sign up please contact Tania Anders ([tanders1@mtsac.edu](mailto:tanders1@mtsac.edu)) or Eera Babsiwale ([ebabsiwale@mtsac.edu](mailto:ebabsiwale@mtsac.edu)).

#### **Mt. SAC Sustainability Website**

We invite you to check out the updated [Mt. SAC Sustainability Website](#)! You will find links to our Climate Action Plan, an Online Sustainability Tour of the campus, information about our Urban Forestry Initiative and more!

### Zero Waste Initiatives

Did you hear? Mt.SAC placed 9<sup>th</sup> out of 100 participating colleges and universities in the nationwide zero waste competition known as the [Campus Race to Zero Waste](#). Read the [Mt.SAC CR2ZW Zero Waste Report](#) for more details about how much waste was diverted over a 6 week period. Big thanks to our amazing custodial services, grounds crew and EAGLE for participating in, supporting and promoting the competition! Check out our [campus waste reduction map](#) for more information about where to recycle on campus.

### May Sustainable Recipe

For Cinco de Mayo, consider a vegetarian alternative! Portobello mushrooms make a fantastic “meaty” vegetarian substitute for the traditional chicken or beef in these simple, flavorful fajitas. A dip in a lime marinade gives the mushrooms an extra kick of flavor, and bright bell peppers and onions add layers of texture to the finished mushroom fajitas. Top the finished fajitas with generous dollops of homemade guacamole and indulge guiltlessly.



### Ingredients

- 3 Bell peppers – Use 3 of any combination of colored peppers you like – green, red, orange and yellow.
- 2 Portobello mushrooms –mushroom caps (or 8 oz.), cut into to 1/3 inch slices.
- 1 Onion – Any color will do – white, yellow or red.
- 2-3 Tbsp. of [Taco seasoning](#)
- Corn or flour tortillas
- Garnish – Top off your tacos with the optional avocado, diced jalapenos, cilantro and squeeze of lime.
- Salt to taste

### Steps

1. In a large skillet, heat oil or water over medium heat, add the onions, peppers, cumin, and taco seasoning, toss to combine.
2. Add in the mushrooms and sauté, gently stirring the mushrooms carefully, until peppers and portobellos are soft, about 10 – 15 minutes.
3. Smash or slice the avocado. To the avocado, add the juice of 1 lime, 2 tablespoons of diced jalapeno and generous pinch of salt.

4. Warm the tortillas. Layer each tortilla with the mushroom-pepper mix, top with avocado and cilantro. Add a squeeze of lime over top. A little hot sauce would be great too!