



Portobello Mushroom Burgers

SERVINGS 4



PREP TIME 15 min

COOK TIME 20 min

DIRECTIONS

1. Place the mushroom caps, smooth side up, in a shallow dish. In a small bowl, whisk together vinegar, oil, basil, oregano, garlic, salt, and pepper. Pour over the mushrooms. Let stand at room temperature for 15 minutes or so, turning twice.
2. Preheat grill for medium-high heat.
3. Brush grate with oil. Place mushrooms on the grill, reserving marinade for basting. Grill for 5 to 8 minutes on each side, or until tender. Brush with marinade frequently. Top with cheese during the last 2 minutes of grilling.

INGREDIENTS

- 4 portobello mushroom caps
- ¼ cup balsamic vinegar
- 2 tablespoons olive oil
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1 tablespoon minced garlic
- salt and pepper to taste
- 4 slices provolone cheese

For a pinch of

Seabra's
flavor...

Serve on a bun with lettuce, tomato, and aioli sauce.