dulcet™
Everyday Delicious

Grilled Portabella Mushrooms

From dulcetcuisine.com

2 large portabella mushrooms, stemmed and cleaned, discard stem
2 T fresh chopped herbs
(combination of any of the following: thyme, rosemary, basil, oregano, chive, dill)
1 T minced fresh garlic
2 thick slices French bread, sliced in half diagonally
4 T Dulcet Essential Balsamic Sauce & Dressing*
1 t coarse sea salt or kosher salt
½ t freshly ground black pepper

GLUTEN - FREE
ALL NATURAL
NO PRESERVATIVES

1. Prepare the grill.
2. Lightly score the mushrooms diagonally, to create large checker board.
3. Combine 2 T of the Dulcet Essential Balsamic Sauce & Dressing with the minced garlic and 1 T herbs.
4. Use a pastry brush to brush mixture onto each mushroom, work into scored area and underside of mushroom.
5. Season with salt and pepper.
6. Grill mushrooms for approx. 3 minutes on each side on a hot grill, don't overcook.
7. Place the bread on grill, toast until grill marks appear.
8. Arrange the toast, one slightly on the other and top with the grilled mushroom.
9. Drizzle remaining dressing, sprinkle remaining herbs.

Serve with a simple green salad. Serves Two.

*Essential Balsamic Sauce & Dressing is gluten-free.

Notes:

From our test kitchen:

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