



PORTOBELLO MUSHROOM BURGERS

Basic Lifestyle

INGREDIENTS

4 portobello mushroom caps
¼ cup balsamic vinegar
2 TBS olive oil
1 TSP dried basil
1 TSP dried oregano
1 TBS minced garlic
salt and pepper to taste
4 (1 ounce) slices provolone cheese

INSTRUCTIONS

—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.

—Preheat grill for medium-high heat.

—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.

SERVING INFO: (Yields 4 servings): 1 veggie burger = 1 P

See photo of recipe at [Instagram](#) and [Facebook](#).