

GRILLED STUFFED PORTOBELLO MUSHROOMS

INGREDIENTS

- ½ cup red bell pepper - finely chopped
- 1 clove garlic - minced
- ¼ cup olive oil
- ¼ tsp. onion powder
- 1 tsp. salt
- ½ tsp. ground black pepper
- 4 Portobello mushroom caps

PREPARATION

1. Preheat grill for medium heat.
2. In a large bowl, mix the red bell pepper, garlic, oil, onion powder, salt, and ground black pepper. Spread mixture over gill side of the mushroom caps.
3. Lightly oil the grill grate. Place mushrooms over indirect heat. Cover and cook for 15 to 20 minutes.
4. Serve hot and enjoy!

