

# GRILLED PORTOBELLO MUSHROOMS WITH BRUSCHETTA



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Portobello Mushroom Caps	4	Freshly Grated Parmesan Cheese	¼ Cup
Extra Virgin Olive Oil	¼ Cup	Garlic Clove, Finely Minced	1
Seeded Then Diced Roma Tomatoes	1 Cup	Packed Fresh Basil Leaves, Chopped	¼ Cup
Ideal Protein Balsamic Vinegar	3 Tbsp.	Salt And Pepper	To Taste
Steak Seasoning	1 Tbsp.		



## PREPARATION

- Preheat your grill to medium-high heat.
- In a mixing bowl, whisk together 1 cup of extra virgin olive oil, Ideal Protein Balsamic Vinegar, and steak seasoning to create the marinade.
- Place the Portobello mushroom caps in a shallow dish and pour the marinade over them. Make sure each mushroom cap is well coated with the marinade. Allow them to marinate for about 15-20 minutes, turning them occasionally.
- In a separate bowl, combine the freshly grated Parmesan cheese, finely minced garlic, chopped fresh basil leaves, salt and pepper, roma tomatoes, and the remaining ¼ cup of extra virgin olive oil. Mix well to combine all the flavors.
- Remove the Portobello mushroom caps from the marinade and let any excess marinade drip off.
- Place the mushroom caps on the preheated grill, gill-side down. Grill them for about 4-5 minutes on each side, or until they are tender and have nice grill marks.
- Once the mushrooms are grilled to your liking, remove them from the grill and place them on a serving platter.
- Spoon the prepared bruschetta mixture over the top of each grilled mushroom cap, spreading it evenly.
- Enjoy!