

Portobello Mushroom Burgers



Servings:

2

Prep Time:

30 min

Cook Time:

15 min

Ingredients

- 2 Each **Portobello Mushroom**, stems & gills removed
- 1 Each **Onion**, sliced thin
- 4 Slices **Mozzarella Cheese**
- 1 Cup **Arugula**
- 2 Slices **Tomato**
- 2 Each **Brioche Bun**
- 1/4 Cup **Balsamic Vinegar**
- 4 Cloves **Garlic**, Minced
- 1/4 tsp **Salt**
- 1/4 tsp **Pepper**
- 1/4 Cup **Mayonnaise**
- 2 Cloves **Garlic**, Minced
- 8 Each **Basil Leaves**, Chopped Fine
- 1/4 tsp **Salt**

Method of Preparation

Step 1

Marinate cleaned mushrooms and sliced onions in a ziplock bag with marinade for 15-30 minutes.

Step 2

Preheat oven to 400 degrees F.

Line a sheet pan with foil. Place mushrooms, gill side down, and evenly place onions on the other side of the sheet pan.

Pour marinade evenly over the mushrooms and onions. Cook for 10 minutes.

Step 3

Remove sheet pan from oven- stir onions and flip mushrooms over.

Top each mushroom with 2 slices of mozzarella cheese.

Cook for an additional 5 minutes or until cheese has melted.

Step 4

Assemble burger as following:

Basil Aioli on bottom bun
Arugula
Tomato slice
Mushroom and cheese
Caramelized onions
Basil Aioli on top bun

- 1/4 tsp **Pepper**

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