

Maine Arts Camp

Recipe Name: Caprese Stuffed Garlic Butter Portobello Mushrooms
Chef: Charles Limoggio CEC

Preparation Time: 5 minutes cook time 10 minutes
Servings: 5-6

Quantity	Unit	Ingredient Name	Prep Notes
		<i>Garlic Butter</i>	
2	Tablespoons	Unsalted butter	Softened
2	Teaspoons	Minced fresh garlic	
1	Tablespoon	Fresh chopped parsley	Or 1 ½ teaspoons dried
		<i>Mushrooms</i>	
5-6	Large	Portobello mushrooms	Stems removed, washed & dried
5-6	Fresh	Mozzarella balls	Sliced thin
1	Cup	Grape or cherry tomatoes	Sliced thin
½	Cup	Shredded fresh basil	For garnish
		Balsamic Glaze	Available in supermarkets

Procedure:

1. Preheat oven to grill/broil settings on high heat. Arrange oven shelf to the middle of your oven.
2. Combine all of the Garlic Butter ingredients together in a small saucepan (or microwave safe bowl), and melt until garlic is fragrant. Brush the bottoms of each mushroom and place them, buttered side down, on a baking tray.
3. Flip and brush any remaining garlic over the insides of each cap. Fill each mushroom with the mozzarella slices and tomatoes, and grill/broil until cheese has melted and golden in color (about 8 minutes).
4. To serve, top with the basil, drizzle with the balsamic glaze and sprinkle with salt to taste.

Notes: Gently scraping the gills (feathers) with a spoon from the bottom of the mushroom cap will eliminate excess water. To dry portobellos, make sure you use a dry sheet pot paper towel per mushroom, and lightly press sheet into each mushroom to gently squeeze out the excess liquid. If this step is not done thoroughly, the portobellos will release a lot of liquid during cook time

Garlic butter portobello mushrooms stuffed and grilled with fresh mozzarella cheese, grape tomato slices and drizzled with a rich balsamic glaze! Low carb, healthy and perfect to enjoy for lunch, dinner or as a filling snack!