Grilled Portobello Mushrooms

servings: 8

ingredients

4 Portabello Mushrooms
olive oil spray
1 tablespoons olive oil
sea salt & black pepper to taste
2 garlic cloves, grated
1 cup diced tomatoes
8 oz. fresh buffalo mozzarella, diced
handful fresh basil Leaves, chiffonade
balsamic vinegar or glaze for finish

method

Preheat grill or grill pan to high heat.
Spray both sides of mushrooms with olive oil & sprinkle with salt & pepper.
Grill mushrooms about 5 minutes per side, until they are heated through & tender.
Whisk garlic & olive oil in a bowl and toss with tomatoes, mozzarella & basil.
Season with sea salt and freshly ground black pepper.
Place hot grilled mushrooms on a plate gill side up and spoon tomato salad on top. Drizzle with balsamic vinegar/glaze to finish.

note: Portabello Mushrooms are good for grilling or baking. They have a meaty texture and flavor.