



Portobello Mushroom Burgers



Prep	Cook	Ready In
15 m	20 m	35 m

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SAFEWAY

Safeway
11450 San Pablo Ave
EL CERRITO, CA 94530

Recipe By: Bob Cody

"The steak of veggie burgers. Serve on a bun with lettuce, tomato, and aioli sauce. Oh yeah!"

Ingredients

4 portobello mushroom caps	1 teaspoon dried oregano
1/4 cup balsamic vinegar	1 tablespoon minced garlic
2 tablespoons olive oil	salt and pepper to taste
1 teaspoon dried basil	4 (1 ounce) slices provolone cheese

Marie's All Natural
Caprese Balsamic
Vinegar & Extra
Virgin Olive Oil
Dressing 11.5 Fl Oz
\$6.00 for 2 item -
expires in 2 days

Directions

- 1 Place the mushroom caps, smooth side up, in a shallow dish. In a small bowl, whisk together vinegar, oil, basil, oregano, garlic, salt, and pepper. Pour over the mushrooms. Let stand at room temperature for 15 minutes or so, turning twice.
- 2 Preheat grill for medium-high heat.
- 3 Brush grate with oil. Place mushrooms on the grill, reserving marinade for basting. Grill for 5 to 8 minutes on each side, or until tender. Brush with marinade frequently. Top with cheese during the last 2 minutes of grilling.

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