



VENTURA FOODS, LLC

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Name: Grilled Portabella Mushroom Piadine**Date: 8/28/14****Yield: 4 servings**

Ingredients:	Quantity	Procedure
	Single	
Portabella Mushroom Caps, medium	4 each	
Balsamic Vinegar	½ cup	
Extra Virgin Olive Oil	¼ cup	
Garlic, fresh, chopped	2 Tbls.	
Oregano, fresh, chopped	2 tsp.	
Flat Leaf Parsley, fresh, chopped	1 Tbls.	
Sea Salt	1 tsp.	
Black Pepper, freshly cracked	¼ tsp.	Marinate the portabella mushrooms in the ingredients above. Cover and refrigerate for at least 2 hours and up to 24 hours.
Cucumbers, Seedless, ½" diced	½ cup	
Red Onions, ½" diced	¼ cup	
Kalamata Olives, pitted, chopped	¼ cup	
Marie's Yogurt Feta Cheese Dressing	½ cup	Combine Marie's Yogurt Feta Dressing with the cucumbers, red onions, and kalamata olives. Mix well and refrigerate for at least 1 hour.
Pita Bread, 7" Diameter	4 each	
Roasted Red Pepper Hummus	4 oz.	



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Baby Arugula	1 cup	
Cherokee Purple Tomatoes, 1/8" slices	12 slices	Grill the mushrooms until tender and slightly charred. Place the pita bread on the grill for 30 seconds on each side. Remove pita from grill and place on foil sandwich wrap. Spread 1 oz. of the hummus evenly on the bread. Place 3 slices of tomatoes on one side and the 1/4 cup of the arugula on the other side. Slice one mushroom in half and place on top of the arugula. Place 1/2 cup of the dressing/cucumber/olive/red onion mixture on top of the tomatoes. Fold in sandwich wrap. Serve.

Chef's Tip:

- This Piadine is also delicious with lamb or pork carnitas in place of the mushrooms.



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