

# Portobello Mushroom Burgers

Servings: 4

## **Ingredients**

- 4 Portobello mushrooms
- ¼ cup balsamic vinegar
- 2 tablespoon olive oil
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- Salt & pepper to taste
- 4 slices vegan Provolone cheese (optional)

## **Directions**

1. Place caps smooth side up in shallow dish.
2. In small bowl, whisk oil, vinegar, and seasonings.
3. Pour over mushrooms and let stand 15 minutes, turning twice.
4. If **GRILLING**, preheat grill and brush with oil. Place mushrooms on grill. Save marinade. Grill 5-8 minutes per side until tender, brushing with marinade frequently. Top with cheese the last 2 minutes.
5. If **BAKING**, preheat oven to 425°. Line a pan with foil. Bake 10 minutes, flip mushrooms over, and bake another 10 minutes. Drain any liquid and add the cheese. Bake until cheese has melted.