



PORTOBELLO BURGER

MAKES 2 SERVINGS

Ingredients:

- 2 Portobello mushrooms
- Olive oil
- Italian seasoning to taste
- Swiss chard or spinach leaves
- Hamburger toppings: tomato, onion, pickles, ketchup, mustard, etc.
- Italian seasoning to taste

Directions:

Preheat oven broiler or grill to 350 degrees. Clean mushrooms, de-stem, and scrape out the black inside with a spoon. Drizzle olive oil on both sides of the mushrooms and sprinkle with Italian seasoning. Place mushrooms on the foil lined pan or grill. Cook on each side until tender. Serve on whole grain bread or large lettuce leaves and top with your favorite toppings: tomato, lettuce, onion, pickles, cheese, seasonings, and condiments.