

# PORTOBELLO POLENTA STACKS

Preparation: 10 min.. | Cooking: 20 min. | Servings: 4

## INGREDIENTS

*4 large Portobello mushrooms, stems removed*  
*4 slices tomato*  
*3 garlic cloves, minced*  
*1 tube (18 ounces) polenta, cut into 12 slices*  
*1/2 cup grated Parmesan*  
*2 tbsp. minced fresh basil*  
*2 tbsp. balsamic vinegar*  
*1 tbsp. olive oil*  
*1/4 tsp. salt*  
*1/4 tsp. pepper*



## INSTRUCTIONS

Preheat oven to 400°. In a small saucepan, heat oil over medium heat. Add garlic; cook and stir until tender, 1-2 minutes. (Do not allow to brown.) Stir in vinegar; remove from heat. Place mushrooms in a 13x9-inch baking dish, gill side up. Brush with vinegar mixture; sprinkle with salt and pepper. Top with polenta and tomato slices; sprinkle with cheese. Bake, uncovered, until mushrooms are tender, 20-25 minutes. Sprinkle with basil.