

CAPRESE STUFFED PORTOBELLO MUSHROOMS

Preparation: 25 minutes | Cooking: 15 minutes | Servings: 4

INGREDIENTS

4 portobello mushrooms (stems and gills removed)
1 medium garlic clove, minced
1 cup halved cherry tomatoes
1/2 cup thinly sliced fresh basil
1/2 cup fresh mozzarella pearls (patted dry)
3 tablespoons E.V.O.O.
2 teaspoons balsamic vinegar
1/2 teaspoon salt
1/2 teaspoon ground pepper



INSTRUCTIONS

Preheat the oven to 400 degrees Fahrenheit. Then, combine 2 tablespoons oil, the garlic, 1/4 teaspoon salt and 1/4 teaspoon pepper in a small bowl. Using a silicone brush, coat the mushrooms entirely with the oil mixture. Place on a large rimmed baking sheet, and bake for about 10 minutes until the mushrooms are mostly soft. Meanwhile, stir the tomatoes, mozzarella, basil, the remaining 1/4 teaspoon salt, 1/4 teaspoon pepper and 1 tablespoon oil together in a medium bowl. Once the mushrooms have softened, remove them from the oven and fill each with the tomato mixture. Bake for about 12 to 15 minutes more until the cheese is fully melted and the tomatoes have wilted. Drizzle each mushroom with 1/2 teaspoon vinegar and serve.