



mushrooms.canada

Mushroom Lovers CLUB

CAPRESE PORTABELLA MUSHROOMS *by The Girl on Bloor*

Prep Time: 10 mins. | Total Time: 30 mins. | Serves: 4

These Caprese Portabella Mushrooms are the perfect, filling side dish. Full of vibrant, summertime flavours, you'll be tempted to enjoy these year round!

INGREDIENTS

- 8 portabella mushrooms
- 2 tbsp olive oil, divided
- 1 cup quinoa, cooked
- 2 cloves garlic, minced
- 4 tbsp balsamic vinegar, divided
- ½ tsp salt
- ¼ tsp pepper
- 16 mini buffala mozzarella balls
- 16 cherry tomatoes
- ¼ cup chopped fresh basil



METHOD

1. Preheat oven to 425 F.
2. Cook quinoa according to package directions. Meanwhile, gently wash away dirt from mushrooms, then carefully cut away stems and scrape out each mushroom. Set filling aside.
3. In a large bowl, toss quinoa with mushroom filling, minced garlic, balsamic vinegar, salt and pepper. Stuff each mushroom with filling, then top each with two mozzarella balls and two cherry tomatoes.
4. Cook in the oven for 15-20 minutes until cheese is completely melted. Remove from oven and top each mushroom with a bit of fresh basil. Enjoy!

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RECIPE

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