

Roasted Portabella with Spinach, Red Pepper Puree and Balsamic

Reduction

Prep time:

30 minutes

Cook time:

20 minutes

Yields:

4 servings

Ingredients:

For the Balsamic Reduction:

1 cup balsamic vinegar

For the Portabellas:

4 portabella mushrooms, stems removed and gills scraped with a spoon

1 tablespoon minced garlic

1 tablespoon balsamic reduction

2 tablespoons olive oil

Salt and pepper to taste

For the Red Pepper Puree:

1 Red Bell Pepper

1 Cloves Fresh Garlic

1 oz. Extra Virgin Olive Oil

Salt and pepper to taste

For the Spinach:

4 cups baby spinach

Liquid from cooked portabellas

Directions:**For the Balsamic Reduction:**

Bring vinegar to a boil in saucepan. Turn down to a simmer and let vinegar reduce by half or more depending on desired consistency.

For the Portabella:

Preheat oven to 425. In a bowl mix together garlic, balsamic, olive oil, salt and pepper. Toss portabellas in this mixture until well coated. Place on sheet pan lined with parchment paper or sprayed with oil. Roast for 10 minutes then flip over and roast an additional 5-10 minutes.

Remove from oven and reserve liquid to cook the spinach in.

For the Red Pepper Puree:

Roast pepper over an open flame until all sides are black. Place in a bowl and cover with plastic wrap 5-10 minutes. Remove from bowl and peel the scorched skin off and remove the seeds. Place peppers in a blender with garlic, oil, salt and pepper. Blend until smooth.

For the Spinach:

In a saute pan, heat up mushroom liquid and add spinach. Cook 1-2 minutes until tender.

To Build:

Slice mushroom in half. Place one half on plate, top with spinach, then other mushroom half then more spinach. Spread red pepper puree on plate then drizzle plate with balsamic reduction.

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