

Roasted Portabella with Walnut Vinaigrette

Prep time:

10 minutes

Cook time:

20 minutes

Yields:

4 servings

Ingredients:

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 Walnut Vinaigrette:

¼ cup balsamic vinegar

½ cup water

¼ cup raisins

1 teaspoon dijon mustard

1 clove garlic

Salt and pepper to taste

Directions:

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.

For the vinaigrette:

Combine all ingredients in a high-powered blender. Drizzle desired amount of dressing over portabellas. Serve as an appetizer or as an entree over salad, quinoa or brown rice.

Chef Mat Shalenko

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