



Grilled Cheesy Portabello Caps with Turkey & Sage

– Makes 4 main-course servings –

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Ingredients

4 large portabello mushroom caps
 1 teaspoon extra-virgin olive oil
 1 shallot, minced
 2 tablespoons fine dry breadcrumbs
 4 teaspoons minced fresh sage leaves
 ½ teaspoon salt
 ½ teaspoon freshly ground black pepper
 ⅛ teaspoon ground nutmeg
 12 ounces lean ground turkey
 3 ounces Cabot **White Oak Cheddar**, Cabot **Sharp Cheddar** or Cabot **New York Extra Sharp Cheddar**, grated (about ¾ cup)

Directions

PREHEAT grill to medium.

REMOVE stems from mushroom caps. With spoon, scrape out and discard gills. Brush tops lightly with oil and set aside.

MIX together in medium bowl shallots, breadcrumbs, sage, salt, pepper and nutmeg; add turkey and knead together just until seasonings are evenly distributed. Divide turkey mixture among mushroom caps.

PLACE turkey-side-up on grill. Close lid (or cover with tent of foil) and cook for 10 to 12 minutes or until turkey is cooked through to center.

TOP with cheddar, cover again and cook until cheese is melted, about 2 minutes longer.

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Nutrition Facts

Calories: 260

% Daily Value

Total Fat: 15.5g	24%
Saturated Fat: 6g	30%
Cholesterol: 86mg	29%

Sodium: 518mg	22%
Carbohydrates: 8g	3%
Dietary Fiber: 1.5g	6%
Protein: 24g	
Calcium: 184mg	18%