

Developed by: *Chef Jess*

## PORTABELLA MUSHROOM BURGER



### INGREDIENTS

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#### **Relish:**

- 3/4 cups Daily Chef Kosher Petite Dill Pickles, 1/4" dice
- 1/2 cups Red bell peppers, roasted, seeds and stems removed, 1/4" dice
- 1/4 cup Banana Peppers, pickled, 1/4" dice
- 1/4 cup Red onions, 1/4" dice
- 1 tbsp Cilantro, fresh, minced
- 1 tsp Oregano, fresh, minced
- 1/4 tsp Cumin, ground

#### **Burger:**

- 6 each Portobello Mushroom Caps, 3-inch diameter
- 1/2 cup Olive oil
- 3 tsp Salt
- 1 1/2 tsp Pepper
- 6 slices Mozzarella cheese, fresh, sliced 1/4" thick
- 6 buns Whole wheat buns
- 6 leaves Lettuce leaves
- 6 slices Tomato, sliced

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## PROCEDURE

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### **To Make Relish:**

1. In large bowl, mix all relish ingredients together thoroughly.
2. Refrigerate, covered, for at least 1 hour for flavors to blend.

### **To Build One Sandwich:**

1. Drizzle one Portobello mushroom cap with approximately 1 tablespoon olive oil; sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper.
2. Grill on both sides until heated through.
3. Top with 1 slice of fresh Mozzarella cheese; place under broiler to soften cheese.
4. Transfer to a whole wheat bun; top with relish.
5. Serve with lettuce and tomato on the side.

*Yield: 6 Servings*