
Portabella Mushroom Burgers with Carrot-Cabbage Slaw

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

INGREDIENTS

4 large portabella mushroom caps
1/4 cup white balsamic vinegar
1 tablespoon olive oil
1/4 teaspoon salt
4 whole wheat hamburger buns

CARROT-CABBAGE SLAW

1 cup carrot, shredded
1 cup red cabbage, shredded
1/2 cup jicama, shredded
3 tablespoons white balsamic vinegar
1 tablespoon fresh mint, chopped
1 tablespoon olive oil
1 tablespoon honey
1/4 teaspoon salt



Scrape gills from mushroom caps with a spoon, if desired.

Combine vinegar, oil and salt in a shallow dish or large zip-top plastic freezer bag. Add mushrooms, turning to coat. Cover or seal and chill 1 hour.

Remove mushrooms from marinade, discarding marinade.

Grill mushrooms, covered with grill lid, over medium-high heat (350 to 400 degrees), 3 to 4 minutes on eachside or until tender.

Serve mushrooms on buns with slaw.

For the Carrot-Cabbage Slaw, combine all ingredients. Cover and chill until ready to serve.

Vegetarian Entrees
