

Grilled Portobello Caprese



Ingredients:

4 large Portobello mushroom caps, cleaned and stems removed
4 slices fresh mozzarella cheese rounds, 1/2 inch thick
4 slices fresh beefsteak tomatoes, 1/2 inch thick
1/2 cup prepared pesto
1/2 cup fresh basil, chopped
Kosher salt
Freshly ground black pepper
Vegetable spray

Directions:

- 1) Heat your grill to medium-high heat.
- 2) Place the mushroom caps face down on a plate and lightly spray them with the vegetable spray. Turn the mushroom caps face up, and season them with the salt and pepper.
- 3) Spread 2 tablespoons of the pesto into each mushroom cap then layer one slice of the mozzarella slice on top.
- 4) Transfer the mushroom caps to the grill and cook them for 8 to 10 minutes until the mushrooms are tender and the cheese has melted.
- 5) When the mushrooms are done, remove them from the grill and transfer them to a serving plate. Top each mushroom with a slice of tomato, followed by the fresh chopped basil and a dusting of salt and pepper. Serve immediately.