

# Drizzled Balsamic Stuffed Portobellos

## Ingredients

1

LeafSide Creamy Forest Mushroom savory bowl

6

portobello mushroom caps

1/8-1/4 cup

balsamic vinegar  
*(depends on size of mushrooms)*

1/8 cup

bread crumbs

Impress everyone with this elegant meal that deserves mushroom on your table! Plump portobellos lend their earthy flavor to a fabulous filling made from protein-rich oats & quinoa, as well as peppery lentils, nutty nutritional yeast, and creamy cashews. Topped with crispy, golden bread crumbs and drizzled with sweet & tangy balsamic, this sophisticated comfort food is sure to please!

Makes 6 Mushrooms

PREP TIME: 25 minutes • COOK TIME: 20 minutes

wheat free

◇ Tools Needed: oven, parchment paper, baking sheet

1. Preheat oven to 400. Remove stems & gills from mushrooms; clean with wet paper towel.
2. Place mushrooms on silicone or parchment paper lined baking sheet & brush both sides with balsamic vinegar; bake with open face up for 15 minutes.
3. Prepare LeafSide's Creamy Forest Mushroom savory bowl as directed on package.
4. Remove mushrooms from oven & fill caps evenly with LeafSide meal (after it's steeped for 10 minutes).
5. Sprinkle bread crumbs on top of each cap and bake for another 5 minutes, or until tops are golden.
6. Remove from oven & drizzle with additional balsamic vinegar or balsamic reduction as desired.

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Unique Whole Plant Foods

*Other suggested toppings: wilted greens, peas, caramelized onions, asparagus, red or yellow bell peppers, smoked paprika, fresh rosemary.*

*Serve on a bed of your favorite greens (shown with spinach and Belgian endive), or on top of grains like quinoa, farro, or millet. Or, try them on a base of creamy polenta. Add a side of crusty bread and enjoy!*



## Balsamic Reduction

1. Pour 1 cup of aged balsamic vinegar into a small saucepan; heat on medium high & bring to a boil.
2. Reduce heat and let it simmer for 10-15 minutes or until the vinegar has reduced. Stir occasionally & watch so that it doesn't burn. It will be thick & syrupy when done; it will continue to thicken as it cools.
3. Drizzle on stuffed mushrooms & store leftovers in an airtight container in the fridge.

*Other uses: salads, strawberries, peaches, avocados, beets, brussels sprouts, bell peppers, sweet potatoes, asparagus, pizza, bruschetta, sandwiches, vanilla nice cream w/fresh raspberries*