

## Stuffed Portobello Mushroom

### Ingredients:

**Yields: 4 Servings**

10 portobello caps  
½ c. extra virgin olive oil  
½ c. Kalamata olives, pitted and coarsely chopped  
½ c. chopped parsley  
¼ c. pine nuts, toasted  
2 garlic cloves, finely minced  
2 tsp. lemon zest  
2 tbsp. lemon juice  
¼ tsp. red pepper flakes  
6 oz. cherry tomatoes, quartered  
4 c. baby arugula, mache or mizuna  
1 shallot, thinly sliced

### Method:

Preheat oven to 400 F and place rimmed baking sheet on upper middle rack. On the non-gill side of 8 mushroom slice ¼ inch slits in cross hatch pattern, about ½ inch apart. Cut remaining 2 mushrooms into ½ inch pieces.

Brush both sides of mushroom caps with 2 tbsp. oil and sprinkle with 2 tsp. salt. Place mushrooms, gill side up, on pre-heated baking sheet and roast until mushrooms release some of their juices and begin to brown around their edges (about 8 – 12 minutes). Flip and continue roasting until liquid completely evaporates and caps are golden brown (8 – 12 minutes longer). Remove mushrooms from oven.

Process olives, parsley, pine nuts, half of garlic., lemon zest and 1 tbsp. juice, pepper flakes, ¼ c. oil, ½ tsp. salt, ¼ tsp. pepper, and mushroom pieces in food processor and pulse to a coarse paste, about 5 pulses.

Flip mushrooms gill side up and spoon filling into caps while flattening with back of spoon. Roast until heated through, (about 10-15 minutes). Transfer mushrooms to a plate or platter.

Whisk remaining 2 tbsp. oil with remaining garlic, 1 tbsp. lemon juice, ½ tsp salt, ¼ tsp. pepper in a large bowl. Add tomatoes, arugula and shallot and toss to combine. Season with salt and pepper to taste and **top mushrooms with salad to serve.**