



Stuffed Party Portobellos

6 large Portobello mushrooms, stems removed (reserve stems)

2 tbl. olive oil

2/3 cup bread crumbs

2/3 cup vegan pesto

1 tbl. lemon juice

1 tbl. balsamic vinegar

¼ cup pine nuts, chopped or nuts of your choice

Pinch of sea salt

Fresh basil

1 tomato, thinly sliced

Preheat oven to 350°. Brush the mushrooms with the olive oil and place top down on a lightly oiled pan. Chop the mushroom stems and place in a bowl along with the bread crumbs, pesto, lemon zest, vinegar, nuts and salt. Mix and spread about 2 tbl. on each mushroom. Place 2-3 basil leaves on the filling and finally top it with a tomato slice. You can sprinkle with vegan Parmesan cheese if you wish. Bake for 30 minutes.