



Celebrating Food, Art & Culture



GRILLED PORTOBELLO WITH CHIMICHURRI

Servings: 8

Ingredients

For the chimichurri

- 2 ounces red wine vinegar
- 1 teaspoon kosher salt
- 1 cup olive oil
- 2 teaspoons dried oregano
- 1 teaspoon red pepper flakes
- 1/2 teaspoon ground black pepper
- 2 tablespoons parsley, finely chopped

For the mushrooms

- 1/4 cup sherry vinegar
- 2 tablespoons soy sauce
- 1 tablespoon extra-virgin olive oil
- 8 large portobello mushrooms, cleaned

Directions

For the chimichurri

In a mixing bowl, add the red wine vinegar, garlic and salt. Let sit for 10 minutes. Add the olive oil, oregano, pepper flakes and black pepper; mix to combine. Add the chopped parsley and mix until combined. Cover and refrigerate until ready to use.

For the mushrooms

Whisk together the sherry vinegar, soy sauce and olive oil until combined. Lay out the portobello mushrooms stem-side-up on a tray. Pour the sherry vinegar-and-soy mixture over the mushrooms evenly. Cover and let marinate for 30 minutes refrigerated.

Heat a grill over medium heat (350 F to 400 degrees F). Remove the mushrooms from the tray, shaking off the excess marinade and reserving it for basting. Cook on each side for 3 to 4 minutes, or until slightly charred. Brush the remaining marinade over the mushrooms several times as they cook.

Remove the mushrooms from the grill, cut into slices and drizzle the chimichurri sauce on top of the mushrooms. Serve immediately.

Side dishes

- Roasted Potatoes
- Roasted Red Peppers and Onions