

MEXICAN PORTOBELLO MUSHROOM TORTA



Ingredients

Servings: 4

- 4 mushrooms, portobello, fresh
- 1 cup orange juice, 100 percent
- 4 teaspoons peppers, chipotle in adobo sauce, canned, minced
- 2 tablespoons oil, olive/canola 25/75 blend
- 3 tablespoons soy sauce, less-sodium
- 2 cups fresh cabbage, shredded slaw
- 4 teaspoons lime juice
- 2 teaspoons peppers, chili, jalapeno, fresh, sliced
- 3 tablespoons cilantro, fresh, chopped
- 4 telera rolls, 3 ounces, sliced
- 6 tablespoons black-bean puree (homemade or store-bought)
- 3 tablespoons chipotle mayonnaise (homemade or store-bought)
- 2 avocados, fresh, sliced
- 3 tomatoes, fresh, each sliced 1/2-inch

- Clean the mushrooms and marinate in the orange juice, chipotle, olive oil and soy sauce for at least 2 hours to overnight.
- Remove the mushrooms from the marinade and grill or roast until cooked through, 3 to 5 minutes. Slice.
- Mix the cabbage with the lime juice, jalapeno chilies and cilantro.
- Slice the rolls in half horizontally and toast.
- Divide the black-bean puree on the bottom halves of the bread and divide the chipotle mayonnaise on the top halves of the bread.
- Place the sliced avocados on the bread, top with the sliced portobello, cabbage and sliced tomatoes.
- Serve immediately.

