

Mushroom Burgers



Ingredients

4 portobello mushrooms
Salt + pepper
Drizzle of olive oil
50g cheddar cheese
4 burger buns
2 large handfuls of green salad

Equipment

Baking tray
Cheese grater
Chopping board
Bread knife
Toaster

Method

1. Preheat the oven to 160°C.
2. Wash and dry the mushrooms with kitchen roll. Then place them onto a baking tray facing up. Drizzle them generously with olive oil and season with salt and pepper. Crush and finely chop garlic and sprinkle over the top of each mushroom.
3. Cook the mushrooms in the oven for about 12 minutes.
4. Whilst they are cooking, grate the cheese and slice the burger buns horizontally, into two. Lightly toast the bun halves in a toaster.
5. Wash the salad.
6. Once the mushrooms have cooked for 12 minutes, take them out and sprinkle the grated cheese evenly across the tops of them. Return them to the oven for another 5 minutes, or until the cheese has melted and started to bubble.
7. In the burger bun, layer the cheesy mushroom, salad and condiments of your choosing.