

Grilled Portobello Mushroom Cheeseburgers

Makes 3 Servings



3 portobello mushroom caps
olive oil
1 tablespoon Montreal steak spice

1 cup Cheddar cheese shredded
3 hamburger buns

With a damp cloth wipe off any dirt on the portobello mushrooms.

With a knife remove the stem of the portobello mushrooms. Using a spoon gently scrap out the gills of the portobello mushrooms.

Brush both sides of the portobello mushrooms with olive oil and sprinkle with Montreal steak spice.

Place the portobello mushrooms on a medium-high grill cap side up. Cook for 3-4 minutes, flip the portobello mushrooms over and cook for an additional 3-4 minutes or until caramelized and deep golden brown.

Add cheese to each portobello mushroom and let the cheese melt.

Serve on a bun with desired toppings.

Enjoy!