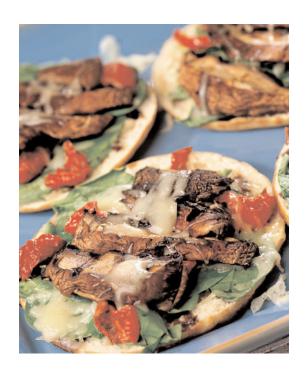
OPEN-FACED PORTABELLA SANDWICHES



Yield: 4 Servings



TOTAL TIME: 30 minutes

INGREDIENTS

- 4 medium (about 1 lb. total) portabella mushroom caps, sliced diagonally
- 2 mini white pocket bread, halved
- 4 tsp. balsamic glaze
- 1/4 pkg. (about 3 cups) baby spinach
- 1/4 lb. (about 1 whole) roasted pepper, cut in thin strips
- 1/4 lb. Fontina cheese shredded (about 1 cup)

PREPARATION

Preheat grill on medium-high 10 min.

Preheat oven to 350 degrees.

- 1. Clean grill with wire brush. Using soft cloth, coat grill grate lightly with vegetable oil. Grill mushroom slices, without turning, until tender, 6–8 min. (Mushrooms will appear a little dry, but this will not affect the recipe.)
- 2. Place pita halves, cut side up, on baking sheet; drizzle each with 1 tsp. glaze. Top with spinach, roasted peppers, cheese (reserve a little for top), and grilled mushrooms. Top with reserved cheese.
- 3. Bake on center rack of oven for 4–5 min. to melt cheese.

NUTRITION

Per serving: Calories: 230; Fat: 9 g (5 g saturated fat); Cholesterol: 35 mg; Carbohydrates: 27 g; Fiber 13 g;

Protein: 13 g; Sodium: 570 mg.

Recipe courtesy of Wegmans