

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
- ¼ pkg. (about 3 cups) baby spinach
- ¼ lb. (about 1 whole) roasted pepper, cut in thin strips
- ¼ 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