

# Sweet and Savory Mushroom Satay

Makes: 4-6 servings



**Total Time: 30 minutes**

## Ingredients:

5 medium portobello mushroom caps (about 1 ¼ pounds)  
3 Tbsp. D'Avolio Garlic Infused Olive Oil  
1 Tbsp. D'Avolio Fig Balsamic Vinegar  
Salt and pepper to taste

## PREPARATION

1. Preheat oven to 450 degrees. Remove stems and scrape gills from the underside of each mushroom cap. Use your hands to coat each cap in D'Avolio Garlic infused Olive Oil. Sprinkle with salt and pepper to taste.
2. Place caps on a baking sheet lined with parchment paper. Roast 15-20 minutes. Remove caps from pan and allow to cool slightly. Slice each cap into three strips. Gently weave each slice onto a bamboo skewer and arrange on a plate. Drizzle warm mushrooms with D'Avolio Fig Balsamic Vinegar and additional D'Avolio Garlic Infused Olive Oil if desired. Serve warm.

Also try this simple hors d'oeuvre with D'Avolio Harissa Infused Olive Oil and D'Avolios Pineapple Balsamic Vinegar for a sweet and spicy kick!

**Nutrition:** 90 calories; 6g fat; 6g carbohydrates; 3g protein; 1g fiber; 74mg sodium

