

Portobello Burgers with Cilantro Mayonnaise

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This is a delicious alternative to the traditional hamburger. It is juicy, flavorful and just as filling. Not only is it good for vegetarians but also great just to change up your diet once in a while. The cilantro mayonnaise adds a calming element to the spicy pepperjack cheese. Serves 4.

Ingredients:

4 portobello mushrooms
4 slices pepperjack cheese
1 large tomato, sliced
1/2 red onion sliced
2 avocados, peeled, pitted, and sliced
4 leaves butter lettuce
1/2 cup mayonnaise
1/4 cup chopped cilantro
4 hamburger buns

Directions:

1. Over a hot charcoal grill or a in a pan over high heat cook the mushrooms. Season them with salt and pepper while on the grill and cook until soft and dark, about 3 minutes on each side.
2. After you turn the mushroom over place the cheese on top so that it melts.
3. Meanwhile mix the cilantro and mayonnaise together and set aside.
4. Toast the buns on the grill or in the pan. While hot slather them with 2 tablespoons each of the cilantro mayonnaise.
5. Place each mushroom on the bottom half of a bun and layer with once slice of tomato, a couple of pieces of red onion, 1/2 avocado slices, and the lettuce.
6. Finish with the other bun and serve.

Author: Rachael Daylong