

# Marinated Portobello Burgers

## INGREDIENTS:

- 4 medium-large portobello mushrooms
- 3 tablespoons D'Olivo Harissa Infused Olive Oil
- 1/4 cup D'Olivo Black Cherry Dark Balsamic Vinegar
- 1 tablespoon D'Olivo Italian Dipping Blend

## *For Caramelized Onions:*

- 1 tablespoon D'Olivo Harissa Infused Olive Oil
- 1 medium onion, peeled & sliced into 1/4-inch rings

## *For Serving:*

- 4 brioche hamburger buns
- 2 ripe tomatoes, sliced
- lettuce or greens of choice
- mayonnaise (we recommend our Easy Garlic Mayo)

## DIRECTIONS:

With a damp washcloth or paper towel, gently clean and wipe off any dirt from the mushrooms. Remove the stems and place caps stem side up on a rimmed baking sheet or in a 9×13-inch baking dish.

In a small mixing bowl, combine D'Olivo Harissa Olive Oil, D'Olivo Black Cherry Balsamic, and D'Olivo Italian Dipping Blend. Whisk, then pour over the mushrooms and use a pastry brush to distribute the marinade. Flip the mushrooms over and brush the other side, then flip back over to stem-side-up position. Set aside, uncovered at room temperature, to marinate (at least 30 minutes).

To caramelize onions, heat a large skillet over medium heat. Once hot, add 1-2 tablespoons D'Olivo Harissa Olive Oil, the sliced onion, and a pinch of salt. Sauté, stirring frequently, until light golden brown and very soft. Remove from skillet and set aside.

Return the skillet to the stovetop (or heat a grill and lightly oil grilling surface). Once hot, add portobello mushrooms — only as many as will fit comfortably in the pan — and sauté for about 3-6 minutes on each side, or until the mushrooms are deep golden brown on the edges and softened/reduced in size. While cooking, brush with any leftover marinade for extra flavor.

Next, prepare any serving items, such as browning hamburger buns on the skillet (or grill), slicing tomato, or chopping greens.

To serve, add a generous spoonful of mayo to each bun, then add tomato, lettuce (or greens), mushrooms, onions, and more aioli on top of the bun. Enjoy!

*D'Olivo*

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509.888.7380