

Roasted Portabella Mushrooms with Piemonte Rice and Grain Blend

Servings: 4

INGREDIENTS

- 4 ea fresh portabella mushrooms, washed, stems removed
- 3 T Rykoff Sexton™ unfiltered extra-virgin olive oil
- 3 T salt
- 3 T pepper
- ¼ c balsamic vinegar
- 2 lb Rykoff Sexton Piemonte rice and grain blend, cooked
- 1 c Asiago cheese

PREPARATION

Season mushrooms with oil, salt, pepper and balsamic vinegar. Bake in 350° oven for 20 minutes.

Scoop ½ c of grain blend into each mushroom and top with cheese. Bake until cheese melts, about 10 minutes.

