

# ROCK CITY EATERY'S

## SMOKED PORTOBELLO MUSHROOM BURGER

Recipe Courtesy: Chef Nikita Sanches, Owner & Chef Rock City Eatery

### Ingredients

- 1 smoked portobello mushroom
- 1 table spoon olive oil
- Salt and freshly ground black pepper
- 1 table spoon chimichuri
- 1 table spoon tomato+onion relish
- 2 table spoons of grated fontina
- hamburger bun, toasted
- 1/2 cup baby arugula

### Directions

Preheat grill to medium-high heat.

Brush mushroom cap with olive oil; sprinkle evenly with salt and pepper. Grill mushroom, smooth side down, covered with grill lid, for 6 minutes, or until tender.

Add fontina to the mushroom cap and cover with grill lid for 1 minute.

Spread chimichuri evenly over cut sides of the bun. Divide arugula evenly over bottom half of the bun. Top evenly with tomato+onion relish. Place mushrooms caps over relish. Cover with top of the bun.