



## Smoked Caprese Stuffed Portobello Mushrooms

Recipe By JOE LASHER, SR.

SERVES: 6

### GARLIC BUTTER:

- ☐ 2    *tbasp. garlic, minced*
- ☐ 4    *tbasp. salted butter*
- ☐ 1    *tbasp. fresh parsley, chopped*

### MUSHROOMS:

- |   |  |
|---|--|
| <input type="checkbox"/> 6 <i>large portobello mushrooms, stems removed, washed and dried</i> | <input type="checkbox"/> 1 <i>cup cherry tomatoes, thinly sliced</i> |
| <input type="checkbox"/> 6 <i>mozzarella cheese balls, thinly sliced</i>                      | <input type="checkbox"/> ½ <i>cup fresh basil, shredded</i>          |
|   | <input type="checkbox"/> ¼ <i>cup balsamic glaze</i>                 |
|   | <input type="checkbox"/> 1 <i>tbasp. sea salt</i>                    |

### DIRECTIONS:

- ☐ 1. Preheat smoker to high (400°F - 450°F).
- ☐ 2. Melt butter with garlic and parsley.
- ☐ 3. Arrange mushrooms on baking sheet, bottom side up and brush with melted garlic butter. Turn mushrooms and brush insides with remaining garlic butter.
- ☐ 4. Fill mushrooms with tomato slices and cheese slices and place on smoker for 8-10 minutes until cheese is melted and bubbly.
- ☐ 5. Remove and top with fresh shredded basil and balsamic glaze. Sprinkle with salt to taste.
- ☐ 6. Serve warm as an entrée or as a wonderful side dish.

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