



## Chef Lindsay Moore

### Pesto Portobellos

#### Ingredients

4 Portobello Mushrooms, washed, gills removed  
1/2 Cup Worcestershire  
1 Package Herbed Goat Cheese  
1 Jar Simply Basil Pesto  
Freshly Cracked Black Pepper  
4 Fresh Basil Leaves



#### Directions

Preheat clamshell grill or panini press.

On a large plate, place cleaned mushrooms gill side up.

Fill each mushroom with 1-2 Tbsp Worcestershire, followed by a layer of goat cheese, a dollop of pesto, cracked pepper, and a fresh basil leaf.

on grill/press and close. When the goat cheese melts at around 2-3 minutes, they're all done.

Enjoy immediately, or reheat for breakfast. They are great with fried eggs, too!