



Stuffed Portobellos

Adapted from Jen @ How To: Simplify

BAH Note: You'll want to serve this in a shallow bowl. Once you cut into the mushrooms, the juices mix with the cheesy filling to make a rich broth in your bowl. I recommend you use some french bread to soak it all up. As you start eating the the dish, it will look like a train wreck on your plate. But it will be delicious.

- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 4 large portobello mushroom caps, stems removed
- 3 shallots, diced
- 1/4 cup chevre or other soft goat cheese
- 1 medium zucchini, diced (1 generous cup)
- 1/2 pound ripe tomatoes, diced
- 1/4 pound bacon

Heat your oven to 350 degrees and line a sheet pan with aluminum foil. Place the mushrooms on the sheet pan.

Whisk together the olive oil and balsamic vinegar in a small bowl. Using a pastry brush, brush the tops and bottoms of the mushrooms with the vinegar and oil. Place the pan in the oven and cook the mushrooms for five minutes, flip the caps over so that the gill side is facing up and cook for ten more minutes.

Meanwhile, cook the bacon in a large frying pan until it is crisp. Let the bacon cool and then crumble it into a medium bowl. Drain the bacon grease from the pan into a small bowl. Wipe out the inside of the frying pan and return one tablespoon of the reserved bacon grease to the frying pan. Add the shallots and cook over medium heat until they just start to soften, approximately three minutes. Add the zucchini and cook until they are tender and begin to become translucent. Transfer the shallot/zucchini mixture to the bowl with the bacon.

Add the diced tomatoes and cheese to the bowl with the bacon and vegetables and gently stir until the cheese has completely melted. Season to taste with salt and pepper and then scoop the vegetable/cheese mixture into the mushroom caps. Return to the oven for 5 minutes to heat through. Serve immediately.