

# GRILLED PORTABELLO MUSHROOM SANDWICH

A hearty vegetarian option for your next cookout, this recipe is also tasty topped with Fontina or Raclette.

**Yield:** 4 servings

## *method:*

- Prepare spread (recipe below).
- Preheat grill.
- Clean mushroom caps; mix together garlic, olive oil, and pepper and brush onto mushroom caps.
- Place mushrooms on grill cap side down; grill for approximately 5 - 7 minutes. Turn caps over, top with **Ostenborg® Peppadew™ Havarti**, and grill for 2 - 5 additional minutes, or until cheese has melted.
- Toast ciabatta rolls and top with spread; layer hot mushroom, spinach, tomatoes, and asparagus onto rolls.

## SPREAD

### *method:*

- Place ingredients in a bowl and stir thoroughly to combine.
- Refrigerate leftover spread, or serve as a dip for fresh veggies.

## *ingredients:*

### **Sandwich**

- 4 large portabello mushroom caps
- 1 tablespoon garlic, minced
- 2 tablespoons olive oil
- ¼ teaspoon cracked black pepper
- 4 ounces **Ostenborg® Peppadew™ Havarti**, sliced
- 4 ciabatta rolls, split
- 4 tablespoons spread
- 1 ounce fresh spinach, washed
- 2 large Roma tomatoes, sliced
- 8 spears asparagus, grilled and chopped

### **Spread**

- 8 ounce **Serafina Garlic & Herb** spread
- 2 tablespoons scallions, finely chopped
- 1 tablespoon roasted red peppers, finely chopped
- ½ teaspoon cracked black pepper