

PORTABELLA MUSHROOM BURGERS

If you're looking for an easy vegan burger option, mushroom burgers are the way to go! Even without the meat, these portobella mushroom burgers are juicy, savory, and completely satisfying. These burgers are easy, and make a great beef alternative that even meat lovers will enjoy.

Prep Time

35 min

Servings

2

Ingredients:

2 portabella mushrooms (burger sized)

1/2 cup balsamic vinegar

1/4 cup olive oil

1 tbsp basil

1 tbsp oregano

1 tbsp garlic (finely chopped)

1 tsp pepper

1/2 onion (sliced)

2 slices american cheese

2 burger buns (whole wheat)

Directions:

1. In a bowl, combine vinegar, garlic, oil, basil, oregano, and pepper. Pour over the mushrooms in a resealable food storage bag. Let marinade for about 15 minutes.

2. Place mushrooms in a skillet with the onions over medium heat. Cooking uncovered for approximately 10 minutes, add in the remainder of the marinade to the skillet. Turn mushrooms over; cooking for an additional 10 minutes, or until mushrooms are tender. Top mushrooms with cheese then cook for 2 minutes more or until cheese is melted. Finally, place burgers on the buns, cut side down topping them with the caramelized onions. Can be served plain or with traditional toppings your call...

2 Servings