



*cheese* Love

## PORTOBELLO BURGER

### INGREDIENTS

- 2 tsp olive oil
- 2 large portobello caps
- Salt to taste
- Black pepper
- 1 tbsp minced garlic
- 2 slices Cheese Love Burger Cheese
- 2 tbsp mayonnaise
- 2 burger buns
- 1 cup trimmed rocket leaves
- Raw onion rings
- 1/2 cup sliced roasted bell peppers

### INSTRUCTIONS

- 1** Heat the oil over medium heat, sprinkle mushrooms with salt and pepper and add to the pan. Sautee for 4 minutes. Add slice of cheese on top of the mushroom and cover until melted. Add garlic to pan, saute for 20 seconds and remove from the heat.
- 2** Spread mayonnaise over the bottom of each roll, top with rocket leaves, an onion ring and some bell peppers. Place 1 mushroom on each serving and top with the other half of the burger bun. Serve with a side of sweet potato fries!