

Pom Pom Stuffed Portabella with Roasted Tomato Sauce

Ingredients

1 lb Pom Pom mushrooms
8 Portabella Caps
½ stick butter
1 Tsp lemon juice
½ tsp old bay (optional)
½ tsp salt
½ tsp pepper
½ cup Truffle Aioli or mayonnaise
2 Tbs. fresh minced chives
4 ounces grated Gruyere cheese

Directions

1. Dice Pom Pom mushrooms and sauté in butter until slightly softened
2. In a bowl combine sautéed Pom Pom's with lemon juice, old bay, salt, pepper, aioli, and chives.
3. Fill mushroom caps with mixture and top with Gruyere
4. Bake at 350 for 10-15 minutes
5. Serve in a pool of roasted tomato sauce

Roasted Tomato Sauce

Ingredients

2 lbs. Tomatoes

4 garlic cloves

2 Tbsp. olive oil

½ cup basil packed

Salt and pepper

Directions

1. Cut tomatoes in half and toss with oil, garlic salt and pepper
2. Roast at 450 for 45 minutes
3. Puree with basil