



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Double- Portobello Burgers with Roasted Tomatoes –**

#### **Ingredients**

**8 Portobello mushrooms, stemmed  
2 tbl. extra virgin olive oil  
Coarse salt and freshly ground black pepper  
1 can (28 oz.) plum tomatoes, drained (reserve 3 tbl. juice)  
5 garlic cloves, thinly sliced  
1/8 tsp. crushed red pepper flakes  
4 whole wheat hamburger buns  
2 oz. sharp provolone cheese, grated  
3 oz. arugula or baby greens**

- 1. Preheat oven to 450°. Arrange mushrooms on a baking sheet, stem side down, and brush with 1 tbl. oil. Season with ¼ tsp. salt and some pepper. Toss tomatoes with remaining 1 tbl. oil, the sliced garlic, and crushed red pepper flakes on a parchment-lined rimmed baking sheet.**
- 2. Roast, flipping mushrooms and stirring tomatoes halfway through, for 25 minutes. Transfer tomatoes to a bowl, and toss with reserved juice.**
- 3. Heat broiler. Toast buns, cut sides up, on a baking sheet for about 45 seconds. Broil mushrooms on center rack for 3 minutes. Flip, and top 4 with cheese, then remaining mushrooms. Broil until cheese melts, about 1 minute.**
- 4. Sandwich tomatoes, arugula, and mushrooms between buns.**

***Credit: Martha Stewart Living***