



Grilled stuffed portobello mushrooms with mango-balsamic dressing

Fancy an extraordinary taste experience? Try grilled stuffed portobello mushrooms with mango-balsamic dressing! A perfect mix of savory and fruity – easy to prepare and a real treat.

Zutaten

4 Portionen

Ingredients stuffed mushrooms

4 Portobello mushrooms, large

1 Garlic clove

1 Onion, red

1 Zucchini

1 Paprika, red

1 EL Byodo Roast Olive Mild

1 TL Curry powder

4 EL Byodo curry-mango sauce

100 g Goat's cream cheese

80 g Leaf salad

1 Baguette, small

Dressing ingredients

3 EL Byodo mango balsamic mustard

3 EL Byodo extra virgin olive oil, from Greece

2 EL Byodo apple cider vinegar, clear

2 TL Agave syrup

Byodo organic sea salt, fine

Pepper

Zubereitung

Clean the portobello mushrooms and remove the stalks. Then preheat the grill to around 200 °C. Peel and finely chop the garlic and onion. Cut the zucchinis and mushroom stalks into small pieces, cut the peppers into four large wedges and brush with olive oil. Place the peppers on the grill and grill for about six minutes until lightly browned. Then remove the peppers from the grill and cut into small pieces. In a bowl, mix the zucchini, grilled peppers, onion, garlic, curry powder and curry mango sauce. Fill the mushrooms with the mixture and spread the goat's cream cheese over the filling. Reduce the heat of the grill to around 150°C and grill the stuffed mushrooms with the lid closed for 20 to 30 minutes.

Meanwhile, wash the lettuce and spin dry. In a small bowl, beat the ingredients for the dressing well with a whisk. Cut the baguette into slices. To serve, mix the salad with the dressing and arrange on plates together with the stuffed mushrooms and slices of bread.

