



Marinated Portobello mushrooms

2 Tbsp. spicy brown mustard

3 Tbsp. balsamic vinegar

1/2 c. olive oil

salt and pepper to taste

Mix all together and brush over mushrooms. Let marinate for 2-3 hours.
Grill for about 4 minutes on each side.

Top with raw Monterrey Jack cheese, guacamole, red onion, slice of tomato, spinach, or whatever you like.

