



PORTOBELLO MUSHROOM SANDWICH

YOU NEED:

- 4 slices of thick-cut wholewheat bread
- 2 portobello mushrooms, stems removed
- 4 tbs mayonnaise
- 1 tsp lemon juice
- 1 tbs olive oil
- 1 clove of garlic
- 1 beef tomato, sliced
- 4 butterhead lettuce leaves
- salt and pepper to taste

TO DO:

Brush oil over top and bottom of mushrooms and grill in a toaster oven for 5mins until tender. Season with salt and pepper. Toast bread until lightly browned and rub one side of bread with garlic clove. In a small bowl, combine mayonnaise and lemon juice. Spread mayonnaise mixture over the four toasted bread slices. Arrange lettuce leaves on top of two bread slices, followed by mushrooms and tomato. Cover with remaining pieces of toast. Cut sandwiches in half.

SERVES: 2

RECIPE: HOLIDAY FUN!