

# Caprese Stuffed Garlic Butter Portobellos

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## **Ingredients**

Garlic butter  
2 tablespoons butter  
2 cloves garlic, crushed  
1 tablespoon freshly chopped parsley

## **Mushrooms:**

5-6 large Portobello Mushrooms, stem removed, washed and dried with a paper towel  
5-6 fresh mozzarella cheese balls, sliced thinly  
1 cup grape (or cherry) tomatoes, sliced thinly  
fresh basil, shredded to garnish

## **Balsamic Glaze:**

$\frac{1}{4}$  cup balsamic vinegar  
2 teaspoons brown sugar

## **Directions**

Preheat oven to grill/broil settings on high heat. Arrange oven shelf to the middle of your oven.

Combine all of the Garlic Butter ingredients together in a small saucepan (or microwave safe bowl), and melt until garlic is fragrant. Brush the bottoms of each mushroom and place them, buttered side down, on a baking tray.

Flip and brush any remaining garlic over the insides of each cap. Fill each mushroom with the mozzarella slices and tomatoes, and grill/broil until cheese has melted and golden in colour (about 8 minutes).

To serve, top with the basil, drizzle with the balsamic glaze and sprinkle with salt to taste.

## **For the Balsamic Glaze:**

(If making from scratch, prepare while mushrooms are in the oven.) Combine sugar (if using) and vinegar in a small saucepan over high heat and bring to the boil. Reduce heat to low; allow to simmer for 5-8 minutes or until mixture has thickened and reduced to a glaze. (If not using sugar, allow to reduce for 12-15 minutes on low heat).