

Portobello Panini

Serves 2

1 small red bell pepper (or 1 already-roasted red pepper)

2-4 portobello mushroom caps (depending on size)

olive oil

balsamic vinegar

1/2 cup baby spinach

2 oz. goat cheese

2 Tbsp. pesto

2 English muffins, rolls, or bread of your choice

Throw the red pepper directly onto a gas burner/grill and char on all sides (you can use the broiler if you don't have a gas stove). Set in a bowl covered in a towel or plastic wrap.

Once cooled, rub the peel off with a towel. Remove the stem and seeds and cut into two equal pieces.

Brush the portobello caps with olive oil and balsamic vinegar, and season with salt and pepper. Grill for about 3-4 minutes per side.

Assemble the sandwiches by spreading goat cheese on the bottom half of the English muffin and then topping with spinach, red pepper, and portobello. Spoon pesto onto the top later of the English muffin.

Grill or press the sandwich in a panini press/Foreman grill/in a skillet lightly greased with a little olive oil (place a pan with a can or other heavy object on top of a skillet, if you don't have a press).