

Portobello Mushroom & Guacamole Burger!

Whole



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SPLIT IN HALF



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Ingredients:

- 1 Large Portobello Mushroom Per Burger**
- 1 Bag of Daiya Mozzarella Veggie Shred Cheese - www.daiyafoods.com/our-products/mozzarella**
- 2 Organic Tomatoes - One Chopped & One Sliced**
- 1 Bag Of Spinach**
- 1 Jar Of Organic Earth Balance Mindful Mayo - Vegan Mayo**
- 1 Bag Of Whole Wheat Buns**
- 1/2 Cup Red Wine Vinegar**
- 2 Large Organic Avocados**
- 1/4 Cup Of Cilantro**
- Johnnys Seasoning**

Directions:

- 1. Scoop out Avocados into a small mixing bowl. With a fork, mash the Avocados until creamy and then stir in Cilantro, Tomatoes, Salt, Pepper & Johnny's to taste.**

2. Then in a pan, on medium heat, add Portobello Mushroom and cover with the Red Wine Vinegar. Cover and cook for 5 minutes. Then gently flip over and cook for an additional 5 minutes. Add more red wine vinegar as needed to prevent sticking & burning to the pan. Once Cooked, remove from heat, add Cheese (to top of Mushroom) and let melt in the pan.

3. Then you can add Mayo, Guacamole, Portobello Mushroom, Sliced Tomatoes and Spinach to the Bun!