

Grilled Mushroom Pita

Inspired by <http://www.gigikkitchen.com/search?q=mushroom>

Ingredients

large portabella mushroom caps, cleaned well, stems removed
China Mehadrin Sweet Chili Spring Roll Sauce
red pepper, cut into strips
1 shallot, chopped up
cheddar cheese slices or shredded mozzarella
1 cup cut up romaine lettuce
1 tablespoon olive oil
salt and pepper



Method

1. Lay the portabella mushroom caps, red pepper slices and chopped shallots out on a baking sheet.
2. Sprinkle the veggies with olive oil, salt and pepper.
3. Bake at 450 for about 25 minutes or until the veggies are browned on the outside but soft on the inside.
4. Spread the pita or buns with a little sweet chili sauce. Place a roasted mushroom cap on the bottom half and top it with the red pepper strips, shallots, romaine lettuce and a cheddar cheese slice or handful or shredded mozzarella, finish with the top half of the pita or bun to seal.

This recipe is just as delicious without bread!

