Snookies portobello mushroom burger (1 burger, 1 cap)

Ingredients

- 1 T low-sodium soy sauce
- 1 T balsamic vinegar
- ½ T olive oil
- 3 cloves minced garlic
- ¾ t Italian seasoning

- 1 portobello mushroom caps (clean underside)
- 1 slice provolone, Havarti, or Swiss

- While wheat or brioche hamburger bun
- Sliced red onion
- Slice tomato
- Other: pesto, arugula

Directions

1) Combine ingredients in ziplock bag. Add mushroom caps and seal bag. 30 min.
2) Prepare fixings and light grill.
3) Place caps on grill after shaking off excess moisture. Keep marinade for serving. Grill about 10 min. (Depends on size; high water content. Excessive moisture destroys bun.)
4) Flip one cap and place cheese slice.

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