



**GARLIC ROASTED
PORTABELLA MUSHROOMS**
WITH BALSAMIC AND ARUGULA

SERVES: 4 (as a side)

Meaty portabella mushrooms make the perfect side for a summer barbeque but pack enough flavor to shine on their own. A simple salad that can stand up to a delicious Pinot Noir is an easy dish that will always impress.

Ingredients

- 4 ea Portabella mushrooms
- 3 ea Garlic cloves
- 4 Tbsp Extra Virgin Olive Oil
- 1 Tbsp Balsamic Vinegar
- pinch Salt
- 2 cups Loosely packed baby arugula

Method

- 1 Preheat the oven to 375°F.
- 2 Finely grate or mince the garlic cloves and mix with 3 tablespoons of extra virgin olive oil in a small mixing bowl.
- 3 Remove the stems from the mushrooms and place them in a baking dish.
- 4 Spoon the garlic oil evenly over mushrooms and season with a pinch of salt.
- 5 Roast for 15-18 minutes, or until mushrooms are caramelized and softened.
- 6 Remove from the oven and allow to cool.
- 7 Thinly slice the mushrooms and arrange evenly in one layer on a plate.
- 8 Drizzle the sliced mushrooms with the remaining tablespoon of extra virgin olive oil and the balsamic vinegar.
- 9 Finish with a scattering of fresh baby arugula.

WINE PAIRINGS

Enjoy with Wente Vineyards Riva Ranch Vineyard Pinot Noir