

Portobelloburger



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For 4 servings:

4 Portobello mushrooms

4 burger buns

For the marinade:

1 small onion, finely chopped

4 cloves garlic, mashed

1 teaspoon rosemary

1 teaspoon thyme

chili flakes, to taste

2 tablespoons olive oil

1 tablespoon balsamic vinegar

salt and pepper to taste

Prepare a marinade by mixing all the ingredients.

Pour over the mushrooms and coat evenly. Allow to marinate for at least an hour in the refrigerator.

Grill on the hot grill, 3-4 minutes on each side.

Cut the burger bun in half, add the portobello and salad, finely chopped onions, tomatoes, mustard, ketchup, [vegan mayonnaise](#) or garlic sauce, to taste.