



## Ricotta-Stuffed Grilled Portobellos with Arugula Salad

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD MOURVEDRE

This meatless main gets a double hit of umami from mushrooms and sun-dried tomatoes. Grill some crusty bread, then rub it with garlic and drizzle it with olive oil to serve alongside.



4 large portobello mushroom caps (about 1 pound total), gills removed if desired  
3 tablespoons extra-virgin olive oil, divided and tightly cover.

$\frac{1}{2}$  teaspoon salt plus a pinch, divided  $\frac{1}{2}$  teaspoon ground pepper plus a pinch, divided

1 cup part-skim ricotta cheese

$\frac{1}{4}$  cup chopped fresh basil, plus more for garnish

$\frac{1}{4}$  cup grated Parmesan cheese

3 cups baby arugula

$\frac{1}{2}$  cup slivered sun-dried tomatoes

2 tablespoons lemon juice

1. Preheat grill to medium-high.
2. Brush mushrooms with 1 tablespoon oil and sprinkle with  $\frac{1}{4}$  teaspoon each salt and pepper. Grill, gill-side up, for 5 minutes. Flip and continue grilling until tender, 6 to 10 minutes more.
3. Meanwhile, mix ricotta, basil, Parmesan and  $\frac{1}{4}$  teaspoon each salt and pepper in a small bowl.
4. Transfer the mushrooms to a plate and blot with paper towels to remove any liquid. Mound the ricotta filling in the caps. Grill until the filling is hot, 5 to 7 minutes.
5. Toss arugula and sun-dried tomatoes in a medium bowl with lemon juice and the remaining 2 tablespoons oil and pinch each of salt and pepper. Serve the salad with the mushrooms. Garnish with more basil, if desired.

SERVES 4: 1 stuffed mushroom &  $\frac{1}{2}$  cup salad each