

# *The Downtown Dish*

## *Decadent Delights*

**Recipe Credit:** Pinterest

**Category:** Entrée

### *Enchilada-Stuffed Grilled Portobello Mushrooms*

#### **Ingredients:**

4 Portobello mushrooms  
2 tablespoons olive oil  
½ cup corn kernels  
½ cup black beans, drained and rinsed  
1 cup enchilada sauce  
¼ teaspoon salt  
1 tablespoon flour  
1 cup mozzarella or Monterey jack cheese, shredded  
2 tablespoons chives



#### **Instructions:**

Pre-heat your barbecue to medium-high heat.

Using a small spoon, scoop the gills out of the mushrooms. Brush mushroom exteriors with olive oil and place on a large plate.

In a medium bowl, whisk together the enchilada sauce, salt and flour until no lumps remain. Spoon around 2 tablespoons of corn and black beans into each mushroom. Drizzle with the sauce. Top with shredded cheese.

#### **To grill:**

Grill over direct heat (on a veggie grilling plate, or directly on clean grill) for 5-6 minutes, until cheese is melted and sauce is bubbling.

Sprinkle with chives and serve with a side salad.

#### **To bake:**

Heat oven to 450 °F. Bake for 5-10 minutes, until cheese is bubbly and mushrooms are softened (but not mushy).

**Presented By:**  **DOWNTOWN  
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