



## PORTo Burger

Servings: 4

Serving Size: 1 Portobello burger

WisPride redefines the bacon cheeseburger: A pan-seared, marinated Portobello mushroom is slathered with **WisPride Port Wine Cheese** and topped with bacon crumbles. Sizzling!

### Ingredients:

- 4 tablespoons WisPride Port Wine Cheese
- 32 each baby spinach leaves
- 4 each hamburger buns, whole wheat
- 4 strips raw peppered bacon, cut into small strips
- 4 tablespoons vegetable oil
- 2 tablespoons balsamic vinegar
- 1/2 teaspoons Kosher salt
- 1/2 teaspoon ground black pepper
- 2 teaspoons garlic powder
- 4 each Portobello mushrooms, medium size (stem removed)



### Preparation:

Lightly toast the buns. Put oil, vinegar, salt, pepper and garlic powder in a zip-lock bag & shake to mix. Add the Portobello mushrooms and shake again. Marinate in fridge. Lightly cook raw bacon strips in a large nonstick sauté pan at medium heat. Place on paper towels. Drain the pan and cook the mushrooms 2-3 minutes on each side, flipping often. Place 8 spinach leaves on bottom bun. Top with the mushrooms, then spread 1 tablespoon WisPride Port Wine Cheese over them. Top with 1 tablespoon of bacon crumbles and apply the top bun. Serve hot and enjoy!