

Portobello BLT

11 ingredients · 30 minutes · 4 servings



Directions

1. Preheat oven to 400°F (204°C). Line a baking sheet with parchment paper. Add the bacon. Bake in the oven for 8 minutes. Flip and let cook for another 8 to 9 minutes or until bacon is crispy. Remove and wrap in paper towel.
2. Brush the inside of your portobello mushroom caps with a splash of olive oil and season with sea salt and black pepper to taste. Place them on a baking sheet in the oven for 10 minutes. Remove from oven.
3. Use a food processor or blender to create your pesto by combining garlic, sunflower seeds, basil, lemon juice and extra virgin olive oil. Season with a pinch of sea salt and black pepper and blend until a creamy consistency forms. Transfer to a jar and set aside.
4. Add a handful of arugula to each mushroom cap. Top with sliced avocado, tomato and bacon. Drizzle with pesto. Enjoy!

Notes

Save Time

Forget the pesto and skip step 3.

Ingredients

- 8 slices Organic Bacon
- 12 ozs Portobello Mushroom Caps
- Sea Salt & Black Pepper (to taste)
- 1 Garlic (clove, minced)
- 1/4 cup Sunflower Seeds
- 1 cup Basil Leaves (chopped)
- 1 Lemon (juiced)
- 1/4 cup Extra Virgin Olive Oil
- 2 cups Arugula
- 1 Avocado (peeled and sliced)
- 2 Tomato (sliced)