

Turkey-Stuffed Portobello. Tomato Checca.

Serves 2

Sautéed Green Beans.

Prep Time: 25-30 minutes

Checca is a fresh tomato sauce flavored with garlic and basil. Since it's served raw, a little garlic goes a long way here.

Shopping List:

Produce

2 roma tomatoes
1 clove of garlic
2 sprigs of basil
2 portobello mushrooms
½ lb green beans

Grocery

½ tsp dried oregano
¼ tsp garlic powder
olive oil

Refrigerated

½ lb ground turkey *

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1 clove of garlic
2 sprigs of basil
2 portobello mushrooms
½ lb ground turkey
½ tsp dried oregano
¼ tsp garlic powder
½ lb green beans

1. Preheat oven to 425.
2. To make the checca sauce: dice tomatoes, mince the garlic, tear the basil into pieces, and combine in a mixing bowl with salt & pepper. Set aside.
3. Combine ground turkey with dried oregano, garlic powder, salt & pepper.
4. Wipe mushrooms clean, remove stems, and use a spoon to scrape out the dark brown "gills." Place portobello on a foil-lined baking sheet, stuff with the seasoned turkey mixture. Bake 15-20 minutes or until turkey is cooked through.
5. Meanwhile trim the green beans and place in a nonstick skillet with 2-3 tablespoons of water. When 5 minutes remain on the stuffed mushrooms, heat the skillet to high, bring to a boil, and let steam for 3-4 minutes. Remove lid, and when water has mostly evaporated, add a drizzle of olive oil and sauté 2-3 minutes (lower heat as needed). Season with salt & pepper to taste.
6. Serve portobello topped with a big spoonful of checca sauce. Enjoy the roasted green beans on the side.

Cooks Tips:

- You could replace ground turkey with chicken or beef, or skip it all together and go vegetarian.
- If you like a little spice, add a pinch of red pepper flakes to the ground turkey mixture.