



Portabella, Avocado and Pepper Jack Sandwich



Serves: 6

Ingredients

- 6 Portabella mushroom caps (2 ounces each)
- Olive oil - as needed
- Salt and coarsely ground black pepper - as needed
- 9/16 Cups Mayonnaise
- Lemon juice, divided - 3 tablespoons + 1/4 cup
- 1 Pound California Avocados
- 6 Round sandwich buns
- 6 Pepper Jack cheese, sliced (1-ounce slices)
- 6 Lettuce leaves
- Tomato - 24 large and thin slices

Instructions

1. METHOD
2. Brush each portabella cap with oil; sprinkle well with salt and lightly with pepper. Arrange on a sheet pan.
3. Bake at 500°F until mushrooms are tender, about 8 minutes; reserve.
4. Mix mayonnaise with 3 tablespoons lemon juice and 1-1/2 teaspoons pepper; reserve.
5. JUST BEFORE SERVICE
6. Roughly dice avocados; gently mix with 1/4 cup lemon juice.
7. PER ORDER
8. Toast bun. Meanwhile heat 1 portabella cap on the grill or in a hot frying pan. When bun is ready, spread 1/2 tablespoon seasoned mayonnaise on each cut side. Put portabella, steam side up on bottom of bun; fill cap with 1/3 cup diced avocado. Top avocado with 1 slice cheese. Heat in a hot oven until cheese begins to melt, about 2 minutes. Top with 1 lettuce leaf, 1 slice tomato and top of bun.