

PORTOBELLO DIP SANDWICHES

These sandwiches are kind of cross between a Philly Cheesesteak and a french dip, but they're vegetarian. We make these all the time. They're rich and flavorful and piled high with mushrooms, onions and bell peppers. They are one of my favorite dinners!

Ingredients.

- 1 baguette
- 2 cloves garlic, finely minced
- 3 tablespoons butter, melted
- 3/4 Parmesan cheese, shredded
- 1 tablespoon parsley, minced
- 1/4 cup mayonnaise
- 2 large portobello mushrooms, thinly sliced
- 2 portobello mushroom stems, cubed
- 1 red bell pepper, thinly sliced
- 1 yellow bell pepper, thinly sliced
- 2 yellow onions, thinly sliced
- 1 quart vegetable broth
- 4 tablespoons low sodium soy sauce
- 1 cup mozzarella cheese, shredded
- paprika
- extra virgin olive oil
- salt
- freshly ground black pepper

Directions.

Slice the baguette into four pieces, cut each of the four sections into eight open faced sandwich pieces. Place the pieces, cut side up, on a cookie sheet. Mix together the butter, garlic, Parmesan cheese, parsley and mayonnaise in a small bowl. Spread evenly on the open side of the bread. Sprinkle each piece with a pinch of paprika. Set aside.

In a small saucepan combine the vegetable broth, soy sauce and mushroom stems. Cover and simmer over low heat.

Meanwhile heat a bit of olive oil in a large skillet and sauté the thinly sliced mushrooms until golden brown. Set aside. Add a little more olive oil to the pan and sauté the bell peppers and onions together until they are softened and lightly browned. Return the mushrooms to pan. Season with a pinch of salt and pepper.

Using a strainer, pour the vegetable broth sauce into the pan. Discard the stems. Stir and simmer on low for a few minutes. Turn off the heat. Using tongs or a slotted spoon, transfer the vegetables to a bowl. Strain the sauce into another bowl.

Start the oven broiler and cook the garlic bread just until it's golden and bubbling. Remove from the oven and top each piece with a good amount of the vegetables. Top with a bit mozzarella cheese and another pinch of paprika. Return to the broiler until the cheese is melted. Serve immediately with the sauce. Enjoy!

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