



8  
FLAVORFUL  
RECIPES  
IN UNDER  
30 MIN

# SUMMER GRILLING

WITH MUSHROOMS

*Giorgio*<sup>®</sup>  
America's Favorite Mushroom



## GRILLED MUSHROOM COBB SALAD

### WHAT YOU NEED

2 Tbsps olive oil  
 Salt and pepper to taste  
 1 red bell pepper, cut in 2-inch pieces  
 4 portabella mushrooms, sliced  
 4 cups chopped romaine lettuce  
 ¼ cup prepared vinaigrette salad dressing, or more to taste  
 6 hard boiled eggs, coarsely chopped  
 4 ounces crumbled blue cheese

### WHAT YOU DO

Combine mushrooms with chickpeas and roasted red peppers in a large Wish together oil, salt and pepper and brush mushroom strips and red peppers with mixture. Place red pepper pieces on a skewer and grill peppers and mushrooms, turning once, for about 10 minutes.

Toss lettuce with vinaigrette and arrange on a shallow serving platter. Arrange mushrooms, roasted peppers, eggs and blue cheese in four “stripes” across the bed of lettuce. Serve chilled.

## PORTABELLA SATAY WITH SPICY PEANUT SAUCE

### WHAT YOU NEED

#### PEANUT SAUCE

2½ cups chunky peanut butter  
 2 cups coconut milk  
 ½ cup lemon Juice  
 ¼ cup honey  
 8 cloves garlic, chopped  
 1 Tbsp + 1 tsp ground cumin  
 1½ tsps crushed red pepper

#### SATAY

24 portabella mushrooms  
 (about 2.5 ounces each)  
 Vegetable oil as needed  
 Cilantro and red pepper flakes,  
 for garnish as needed

### WHAT YOU DO

To make peanut sauce, thoroughly combine peanut butter, coconut milk, lemon juice, honey, garlic, cumin and red pepper. Let stand at least 1 hour to marry flavors.

To prepare satay, remove stem and brush each portabella cap with oil; season well with salt and pepper. Arrange on sheet pan.

Bake at 500°F until mushrooms are tender, about 8 minutes.

Cut one portabella cap into ¾ inch slices; thread slices on 2 skewers. Repeat with remaining caps; reserve.

These skewers can be made on a grill. Oil the grill, and the mushrooms themselves before grilling. Grill on medium to low heat until tender.



# CAMPFIRE MUSHROOMS

**COOK  
TIME:  
18 MINS**

## WHAT YOU NEED

1 pound brown crimini mushrooms, cleaned and cut into thirds  
¼ pound portabella mushrooms, cleaned and cut into thick slices  
¼ pound morels, cut the very end off; leave whole  
2 Tbsps olive oil  
3 Tbsps butter  
2 cloves garlic, thinly sliced  
2 small shallots, thinly sliced  
1 sprig fresh rosemary  
½ lemon, juiced  
drizzle of red wine or beef stock (about ¼ cup)

## WHAT YOU DO

Start your campfire using wood; the smoky flavor will add depth to your mushroom dish. Once the coals are ready to put a cooking grate over the top of the fire, set a large frying pan on top; add the olive oil and butter. Heat until melted.

Add the shallots, stir and cook for a minute. Add the garlic and rosemary, stir. Add the brown crimini mushrooms, stir and cook for about 3-5 minutes, until slightly soft. Cooking time will depend on how hot the fire is.

Add the portabella mushroom, stir and cook for another 3-5 minutes. Add the lemon juice, stir and cook for a minute. Add the wine and cook down for about 5 minutes. Stir in morels and light heat for 3 minutes.

Serve over grilled steaks.

# MIGHTY MUSHROOM BLENDED BURGER

## WHAT YOU NEED

½ pound any variety mushroom  
2 Tspbs olive oil, divided  
1 pound ground beef  
½ tsp salt  
4 buns

## WHAT YOU DO

Finely dice mushrooms or gently pulse in food processor.

In skillet, warm 1 tablespoon olive oil on medium-high heat and add mushrooms, cooking 5-7 minutes, or until golden brown.

Remove from heat and cool 5 minutes. Transfer cooled mushrooms to medium bowl. Add ground beef and salt, mixing until combined. Make 4 patties.

Add remaining olive oil to pan and cook burger patties on medium-high heat until internal temperature reaches at least 160°F. Plate and add desired toppings to bun. These burgers can be made on a grill. Oil the grill and grill on medium heat until internal temperature reaches at least 160°F.

**COOK  
TIME:  
20 MINS**



# SURF AND TURF SHRIMP PORTABELLA FAJITAS

## WHAT YOU NEED

### FAJITAS

1 lime, juiced  
3 portabella mushroom caps, cleaned with stems removed  
1 pound large shrimp, peeled and deveined  
seasoning blend below  
3-4 Tbsps olive oil  
½ red bell pepper, sliced

### SEASONING BLEND

1 Tbsp chili powder  
2 tsps kosher salt  
1 tsp paprika  
½ tsp onion powder  
½ tsp garlic powder  
½ tsp sugar  
½ tsp cumin  
½ tsp cayenne pepper

### TO SERVE

8-10 warmed 8 inch flour tortillas  
chopped romaine lettuce  
pico de gallo  
avocado slices  
mango/pineapple salsa

**COOK TIME:**  
**12 MINS**

## WHAT YOU DO

Marinate the mushrooms and the shrimp in lime juice for 10 minutes while you prepare the seasoning blend. Sprinkle 2-3 tablespoons of the seasoning blend over the mushroom caps and shrimp.

Heat 2 tablespoons of oil in a medium to large skillet or cast iron pan. Add the mushrooms to the skillet. Cook for 4 minutes over medium-high heat. Turn and continue cooking until soft and tender all the way through, another 3-4 minutes. Remove from skillet and set aside.

Add the bell peppers and red onion to the skillet and cook until seared. Vegetables should remain crisp. Remove from the skillet and set aside along with the mushroom caps.

Now add the shrimp to the skillet. Cook 1-2 minutes per side, just until they turn pink and opaque. Remove them from the heat. Slice the mushrooms into strips and add them and the vegetables back to the skillet with the shrimp for serving.

Serve immediately with warmed tortillas and toppings. These fajitas can be made on a grill. Oil the grill, the mushrooms themselves and the shrimp before grilling.



**COOK TIME:**  
**20 MINS**

# MEDITERRANEAN MUSHROOM-ZUCCHINI BOATS

## WHAT YOU NEED

3 small zucchinis, halved  
1 small tomato, finely diced  
¼ cup red bell pepper, finely diced  
1 ½ cups baby bella mushrooms, chopped  
2 Tbsps onions, finely chopped  
¼ cup black olives, finely chopped  
½ cup feta cheese, crumbled  
3 Tbsps olive oil  
2 Tbsps parsley, finely chopped

## WHAT YOU DO

Use a small spoon to scoop the pit and seeds out of the center of each zucchini half. Set aside.

In a large bowl stir together the tomato, bell pepper, mushrooms, onions, olives, and feta cheese. Spoon into the center of each zucchini. Drizzle with olive oil.

Bake in an oven preheated to 400 degrees for 20 minutes OR grill on a grill heated to medium-low heat until the zucchini is crisp-tender.





**COOK  
TIME:  
20 MINS**

## STEAK, POTATO AND MUSHROOM KEBABS

### WHAT YOU NEED

1 pound strip steak, cubed  
½ cup olive oil and vinegar salad dressing  
24 white button mushrooms  
24 small new potatoes

### WHAT YOU DO

Place steak in a large zip top bag, add salad dressing. Transfer to refrigerator and allow to marinate for 30 minutes.

While steak is marinating, soak wooden skewers.

Place a medium pot with water onto boil. Add potatoes and par boil.

Assemble skewers: mushroom, steak, potato; 3 of each on each skewer.

Grill skewers on grill or stove top on grill pan until meat is to desired doneness, mushrooms have softened and potatoes have cooked through.

## PORTABELLA WITH HALLOUMI 'BURGERS'

### WHAT YOU NEED

4 portabella mushroom caps with stems removed  
3 ½ Tbsps balsamic vinegar  
2 Tbsps olive oil  
2 thin slices halloumi  
2 thick slices tomato  
Sea salt and pepper  
1 handful basil leaves

### WHAT YOU DO

Heat grill to medium-high heat (about 450 degrees), wash mushroom caps, then, in a shallow bowl, combine the balsamic vinegar and olive oil, and place mushrooms gill-side down in the mixture.

When the grill is hot, grill the mushrooms on the gill side first for about 5 minutes, or until they start to sweat, then flip and grill 2-3 minutes more.

Add halloumi to the grill, then grill 2 minutes on each side over relatively high heat until grill marks form on the cheese and it becomes soft and pliable, then sprinkle salt and pepper onto the tomato to taste.

Assemble the "burger" with the mushroom as the bun, the halloumi cheese as the burger, the lightly salted tomato, and fresh basil leaves, then wrap, and serve hot.

**COOK  
TIME:  
12 MINS**

