

Stuffed Portobello Mushrooms

You will need **5 Portabella Mushrooms** to stuff. Wash and clean the portabellas. Marinate the portabellas in Balsamic Vinegar and leave overnight. After that process pull them out and grill or bake till half way cooked.

Stuffing:

4 Cups cooked couscous and quinoa mix

1 Green Bell pepper

1 Red Bell Pepper

½ Yellow onion

½ Red Onion

1tsp Ground Cumin

1tbl Garlic

Salt

Black Pepper

Chop all the veggies and sauté them till fully cooked. This includes the garlic. Add the cumin as you are cooking the veggies. Add however much salt and pepper you would like. Mix the veggies and couscous/ quinoa mix together in a mixing bowl .

Stuff the portabellas with the veggie/ coucous combination and put on a baking sheet. Bake the stuffed portabellas at 350 for about 8 to 10 minutes.