

PORTOBELLO MUSHROOM CAPS STUFFED WITH GOAT CHEESE AND PROSCIUTTO

(from [The Saturday Evening Post](#))

3-4 large portobello mushroom caps
olive oil
balsamic vinegar
4-6 ounces crumbled goat cheese
3-4 slices prosciutto

Heat oven to 350 degrees. Using a small dinner spoon, remove stems from mushroom caps and scrape out brown ribbing on underside of mushroom caps. Lay mushroom caps, stem side up, on sheet pan. Brush each lightly with olive oil. Bake approximately 10 minutes or until mushroom browns lightly.

While mushrooms are baking, take each slice of prosciutto and cut using a chiffonade pattern. Set aside.

Remove mushrooms from oven and turn oven setting to broil. Drizzle each mushroom cap with a small amount (approximately 1/4 teaspoon) of balsamic vinegar. Spread vinegar evenly with the back of a spoon over inside of mushroom cap. Place one slice shredded prosciutto in each mushroom cap and sprinkle goat cheese on top of prosciutto. Place sheet pan under broiler and melt cheese until lightly browned. Remove and serve immediately.