

MONTICELLO VINEYARDS

Estate Grown Cabernet Franc

FOOD PAIRING SUGGESTION

STUFFED PORTOBELLO MUSHROOMS

INGREDIENTS

4 large Portobello mushroom caps, stems and gills removed
1 tablespoon extra-virgin olive oil + more for brushing
2 cloves garlic, minced
1 small onion, minced
1 ½ teaspoons chopped fresh oregano
1 bunch of kale, de-stemmed and chopped
1.5 cups cooked quinoa
1 cup shredded Asiago cheese + ¼ cup for topping
1 ½ teaspoons balsamic vinegar
Crushed Red Pepper Flakes to taste
Sea salt and pepper to taste



TO PREPARE

Preheat oven to 350 degrees.

Brush both sides of mushroom caps with olive oil and place on a baking sheet, gill side up.

Bake until mushrooms are tender, around 12-15 minutes. Drain off any excess juice and set aside.

Meanwhile, add 1 tablespoon extra-virgin olive oil to a skillet over medium heat. Add garlic and onion sauté 2 minutes. Add oregano, kale, salt and pepper and sauté until wilted.

Transfer mixture to medium bowl. Stir in quinoa, cheese and vinegar. Mix until well combined.

Divide mixture evenly and stuff into mushroom caps. Top with remaining shredded cheese and crushed red pepper flakes.

Place back in oven and cook until cheese is melted and slightly golden, around 15-20 minutes.

Enjoy warm with Monticello Vineyards Cabernet Franc!

MAKES 4 SERVINGS