



Tonight's Special is...

Grilled Pesto Chicken Stuffed Portobello Mushroom

A Portobello is simply a fully mature common mushroom whose cap can open and flatten out to as much as 7 inches across or more. This makes a great edible surface for stuffing with virtually anything. IQF portion chicken breasts are perfect for making a hearty and delicious lunch or dinner special. Combined with real pine nut and basil pesto, some sundried tomatoes and a little feta cheese this dish is sure to please.

- 1 Large Portobello Mushroom peeled and stem removed #2257 \$0.62
- 1- 6oz. Boneless skinless Chicken Breast #31837 \$0.97
- 1 oz. Casa Vatoni classic Genovese Pesto #33240 \$0.44
- 1 oz. Sun Dried Tomatoes, sliced #12539 \$0.27
- 1 oz. Heavy Cream #4816 \$0.16
- 1 Tbs. Olive Oil #32978 \$0.13
- 2oz. Feta Cheese #24354 \$0.58



Peel mushroom caps and remove stem and gills, coat with olive oil, place on hot grill for 2 minute per side and then set aside to rest. While caps are grilling chop up the stems, dice chicken breast into small pieces and sauté both in a hot pan with a small amount of oil until mostly cooked, about 4 minutes. Add basil pesto and heavy cream to the pan and stir to coat chicken for one minute. Next add sundried tomatoes.

Remove from the heat and stuff 7oz of the chicken mixture on top of the cleaned cap. Top with feta cheese and place in oven for 5 minutes until bubbling hot. Serve with baby greens salad or couscous.

Tonight's Savings

Portion Cost: \$3.17 Suggested Sell: \$12.99 Food Cost: 24% Profit Dollars: \$9.82