



Portabella Omelet topped with Portabella "Bacon" (foodservice portions)

Recipe courtesy of the Mushroom Council and mushroominfo.com

Serves: 24

12 medium Portabella mushrooms, stemmed
1 cup olive oil, divided
48 large eggs
12 ounces green onions, thinly sliced
1/2 cup water
3 teaspoons kosher salt
1 1/2 teaspoons black pepper, freshly ground
1 1/2 pounds Swiss cheese, grated
48 slices Portabella mushroom "bacon"



For each omelet, to order: Cut 1 mushroom in half and thinly slice. Heat a 10-inch non-stick sauté pan over high heat. Add 2 teaspoons oil and swirl to coat the bottom of the pan. Add the sliced mushrooms and sauté 5 minutes, just until gently browned.

Break 2 eggs into a bowl and add 1/2 ounce green onions, 2 teaspoons water, 1/8 teaspoon salt and a pinch of pepper. Beat with a fork until combined.

Add two teaspoons oil to the pan and swirl to evenly distribute. Gently add the egg mixture to the pan and swirl to distribute evenly. Top with 1/4 cup (1 ounce) grated cheese, cook 5 minutes until egg is cooked through. Fold one side of omelet over the other half.

Gently remove from the pan and onto the serving plate. Top with 4 slices of Portabella "bacon" and serve.

Portabella Mushroom "Bacon" (foodservice portions)

Serves: 24

12 Portabella mushrooms, sliced into 1/4 inch strips
6 tablespoons olive oil
2 tablespoons grill seasoning, mesquite

Toss the mushrooms with the oil and seasoning and spread in a single layer on a baking sheet. Bake 50 minutes, or until crisp, in an oven heated to 325°, turning each slice over every 10 minutes. Remove from the oven and spread on cooling rack.