

Citrus Chipotle Portobello Burger

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1		lemon
1		lime
1		orange
1/4	cup	chipotle powder
1	tablespoon	sugar
1	tablespoon	brown sugar
1	tablespoon	salt
1	tablespoon	granulated garlic
1	tablespoon	onion powder
1	tablespoon	paprika
1	teaspoon	turmeric
1	teaspoon	dry parsley
4		portobello mushroom caps
1/4	cup	olive oil
4		ciabatta rolls
		tomatoes
		romaine lettuce
		red onion

Preheat grill to 350.

Zest lemon, lime and orange. Place zest on paper towel to dry.

Place all dry spices in food processor and pulse. Add zest and pulse again.

Remove the stems from mushrooms and scrape off gills. Brush each mushroom with olive oil and sprinkle the seasoning over each mushroom.

Grill the caps for 13-15 minutes until just tender, browned and have grill marks.

Cut rolls in half and brush with oil. Place on grill and warm briefly. Serve with tomato, lettuce and onion.