



Portabellas with Arugula and Parmigiano

Recipe courtesy of celebrity chef Mario Batali

Serves: 6

- 6 large Portabella mushrooms, stems removed
- 1/4 cup plus 2 tablespoons extra-virgin olive oil
- 1 teaspoon anchovy paste
- 2 tablespoons balsamic vinegar
- 1/2 teaspoon dried thyme, crumbled
- 4 cups trimmed arugula, washed and spun dry
- Juice of 1/2 small lemon
- Coarse sea salt and freshly ground black pepper
- 4 ounces of Parmigiano-Reggiano cheese for shaving

Preheat a gas grill or prepare a fire in a charcoal grill.

Place the Portabellas on the grill and cook, turning two or three times, until slightly softened, 5 to 8 minutes. Transfer to a platter, arranging the mushrooms gill side up.

In a small bowl, whisk together 1/4 cup of olive oil, anchovy paste, vinegar, and thyme. Spoon mixture evenly over the Portabellas and let stand for 30 minutes.

In a large bowl, toss arugula with the remaining 2 tablespoons olive oil and lemon juice. Season with salt and pepper.

Divide the arugula among six plates and top each with a mushroom. Shave the Parmigiano over the salads. Serve immediately.

