



DOUBLE-PORTOBELLO BURGERS WITH ROASTED TOMATOES

INGREDIENTS

- 8 portobello mushrooms, stemmed
- 2 tablespoons extra-virgin olive oil
- Coarse salt and freshly ground pepper
- 1 can (28 ounces) plum tomatoes, drained (reserve 3 tablespoons juice) and quartered lengthwise
- 5 garlic cloves, thinly sliced
- 1/8 teaspoon crushed red-pepper flakes
- 4 whole-wheat hamburger buns, split
- 2 ounces sharp provolone cheese, grated
- 3 ounces arugula

INSTRUCTIONS

1. Preheat oven to 450 degrees. Arrange mushrooms on a baking sheet, stem sides down, and brush with 1 tablespoon oil. Season with 1/4 teaspoon salt and some pepper. Toss tomatoes with remaining tablespoon oil, the sliced garlic, and crushed red-pepper flakes on a parchment-lined rimmed baking sheet.
2. Roast, flipping mushrooms and stirring tomatoes halfway through, for 25 minutes. Transfer tomatoes to a bowl, and toss with reserved juice.
3. Heat broiler. Toast buns, cut sides up, on a baking sheet for about 45 seconds. Broil mushrooms on center rack for 3 minutes. Flip, and top 4 with cheese, then remaining mushrooms. Broil just until cheese melts, about 1 minute.
4. Sandwich tomatoes, arugula, and mushrooms between buns.

