

*Enjoy This Recipe Courtesy of Chef Les Kincaid*

Portobello Napoleon

Extra virgin olive oil  
4 large Portobello mushrooms  
1 red tomato, sliced  
1 yellow tomato, sliced  
1 pound Swiss chard or spinach, blanched and squeezed of excess water  
1/2 pound white beans, cooked and unsalted  
1/2 pound brown rice, cooked pilaf style  
Kosher salt  
Black pepper  
2 ounces Parmesan cheese, shaved  
1/2 teaspoon garlic, chopped

Slice the Portobello's into 3 pieces each, grill and keep warm. Heat garlic in 1-ounce olive oil. Add beans and season with salt and pepper. In a separate pan, heat olive oil and sauté Swiss chard. Season and grill the tomatoes, reserve warm. Set rice in the center of the plate. Top with mushroom, red tomato, Swiss chard, and Portobello, yellow tomato, Swiss chard, Portobello. Surround with the beans and top with Parmesan.

Yield: 4 servings