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## **Portobello Sliders**

### **Ingredients:**

12 oz shaved lean flank or roast beef (or choice of protein)  
1.5 oz reduced-fat mozzarella  
6 mushroom caps  
1 roma tomato  
1/4 cup low-sodium marinara  
Fresh basil leaves

### **Directions:**

1. Set oven to 350 F.
2. Wash mushrooms in cold water and use a knife to remove the stems. Then, use a small spoon to gently scrape the interior of the mushroom until it's white.
3. Build your slider: Part the mushroom cap (round side down), top with a few leaves of fresh basil, 1 roma tomato slice, 4 ounces shaved meat, 1/2 ounce mozzarella, 1 tbsp marinara, and the other mushroom cap to serve as the bun.
4. Skewer with a kabob stick and place on a baking sheet. Use foil to prop the sliders up to prevent them from rolling around the pan.
5. If desired, sprinkle with Italian seasoning. Repeat for the other two sliders.
6. Bake in the oven for 15 minutes.