

DINNERLY



Grilled Portobello Mushroom with Quinoa, Spinach & Red Pepper Pesto



20-30min



2 Servings

We know summertime grilling is all about the juicy, smoky meats, but this hearty portobello mushroom will not leave you hungry for more. With a super savory red pepper pesto and a side of light and airy quinoa and spinach, you've got yourself a well-balanced umami bomb. We've got you covered!

WHAT WE SEND

- 3 oz pkg white quinoa
- 3 oz pkg baby spinach
- portobello mushroom
- 4 oz roasted red pepper pesto ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- medium saucepan
- grill or grill pan

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 350kcal, Fat 18g, Carbs 37g, Proteins 12g



1. Cook quinoa

In a medium saucepan, bring **quinoa**, $\frac{3}{4}$ **cup water**, and $\frac{1}{2}$ **teaspoon salt** to a boil. Cover, reduce heat to low, and cook until water is absorbed and quinoa is tender, 15–18 minutes. Keep covered off heat until ready to serve.



2. Chop spinach

While **quinoa** cooks, coarsely chop **spinach** directly in bag with kitchen scissors.



3. Cook mushrooms

Preheat a grill or grill pan over medium-high. Drizzle **both sides of mushrooms** with **oil**; season with **salt** and **pepper**.

Add mushrooms to grill and cook until tender, flipping once, 10–15 minutes.



4. Finish quinoa

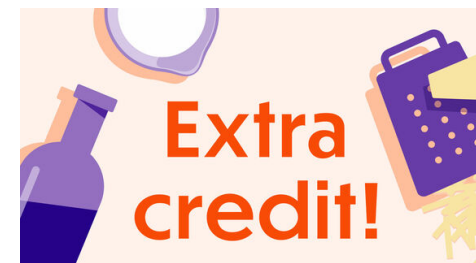
Working in batches, stir **spinach** into saucepan with **quinoa**, allowing to wilt slightly between each batch. Season to taste with **salt** and **pepper**.



5. Slice mushrooms & serve

Slice **mushrooms** into thick strips.

Serve **portobello mushrooms** over **red pepper pesto** with **quinoa** and **spinach** alongside. Enjoy!



6. Carb it up

Grill some crispy pita bread to scoop up any extra red pepper pesto!