# The Portobello Burger
## with salsa

**4** Servings

**45** minutes

## Ingredients

French fries

4 Burger buns (vegan or vegetarian)

4 Portabello mushrooms

50ml Red wine + 2tsp soy sauce

3 Tomatoes, 1 bell pepper, 1 lime and cosmopolitan lettuce

1-2 tsp Honey

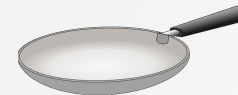1 bunch fresh coriander, 2 cloves fresh garlic, 1/2 red onion, 1 red chili

## Equipment

Knife and cutting board

4 Serving boards or plates.

Spoon for stirring

Grill pan or frying pan

Spatula for frying

# Instructions

Add the lime juice and honey when the vegetables are soft

Cooking time: 2-5 mins

**1** Dice 2 tomatoes, the bell pepper and onion. Finely chop the garlic, coriander and chili. Fry the garlic, coriander, chili and onion in olive, canola or mustard oil until soft and aromatic. Add the tomato and bell pepper and allow to soften. Turn down the heat, add the juice of 1 lime and a dash of honey. Put a lid on the pan and simmer for 5 minutes. Then set aside to cool.

**2** Remove the stem from the portabello mushrooms. Place the entire mushroom in a hot frying pan with some oil. Reduce heat to medium and fry until the mushroom begins to feel soft.

Flip and compress the mushrooms. Then flip and compress again. The mushroom should keep it's shape. Add red wine and soy sauce to both sides of the mushroom - a little at a time. Set aside pan and allow the mushroom to rest for 2-3 minutes.
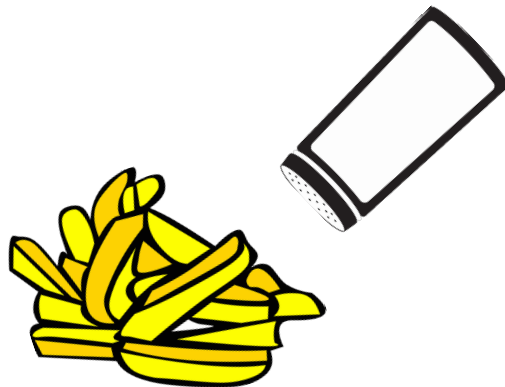
**3** If you haven't done so already, it is time to get your french-fries ready (see "homemade fries" recipe card).

Layer salsa, mushroom, lettuce and tomatoes.

Serve with fries, sourcream and salsa

**4** Layer salsa, mushroom, lettuce and tomatoes on the bread buns. You can also add vegan cheese and ketchup or dressing, if you like. Serve on a board or on plates with a side of vegan fries, sour cream and salsa.

Access the cooking lesson:  http://kitchenninjadojo.com/2016/04/19/gourmet-burgers-and-sides/