

# HEINZ

RECIPE

## Portobello mushrooms with Heinz Beanz and grilled haloumi cheese



### Serves:

4 for a starter or 2 for a main course



### Preparation Time:

10 minutes



### Cooking Time:

20 minutes



### Ingredients:

- 415g (13½oz) can **Heinz Beanz**
- 4 large portobello mushrooms
- 2 garlic cloves, finely chopped
- 4 tbsps chopped mixed fresh herbs (such as thyme, rosemary, chives and parsley)
- 6 tbsps olive oil
- Few drops of balsamic vinegar
- 8 thin slices of haloumi cheese
- Pepper

To serve:

- 75g (3oz) rocket leaves
- 1 pear, cored and sliced
- 25g (1oz) freshly grated parmesan cheese

### Method:

Remove the stems from the mushrooms and place them, gill sides up, in an ovenproof dish. Sprinkle over half the garlic and herbs and season with pepper. Drizzle with half the oil, place in a preheated oven, 200°C (400°F), Gas Mark 6, and roast for 10 - 15 minutes or until cooked through.

Mix the Heinz Beanz with a few drops of balsamic vinegar and heat through gently. Spoon the beans over the cooked mushrooms and arrange the slices of haloumi over the beans. Scatter over the reserved garlic and herbs and drizzle with the remaining oil. Place the dish under a preheated high grill and cook for 2 -3 minutes or until golden brown.

Place the mushrooms on individual serving dishes and serve with a rocket, pear and parmesan salad.