

# Soy-Glazed Portobello Mushrooms

Recipe By Rivky Kleiman



Cooking and Prep:  25  
m

Serves:  6

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegan, Low Fat, Low Carb, Sugar Free

Source: Family Table by Mishpacha Magazine

I absolutely love mushrooms and love the taste of balsamic vinegar, too, so I figured it would be a no-brainer to pair them up. The results were as anticipated, and there was no need to keep on testing until we got it right. The combination of ingredients can be used on a variety of roasted vegetables, for example colored peppers, zucchini, or eggplant. You can get as creative as you'd like. Happy experimenting.

## Ingredients (5)

### Main ingredients

- 6 large portobello mushroom caps, sliced
- 1 small red onion, sliced thinly
- 2 tablespoons **Gefen Soy Sauce**
- 2 tablespoons **Gefen Sesame Oil**
- 1 and 1/2 tablespoons **Tuscanini Balsamic Vinegar**, divided

## Start Cooking

### Prepare and Cook the Mushrooms

1. Preheat oven to 425 degrees Fahrenheit (220 degrees Celsius).
2. Toss onions and mushrooms with soy sauce, sesame oil, and one tablespoon balsamic vinegar until well coated.
3. Spread on a Gefen Easy Baking Paper-lined baking sheet. Bake for 15–20 minutes, until tender.
4. Remove from oven and sprinkle with remaining half tablespoon balsamic vinegar. Toss and serve.

**Note:**

To keep warm for Shabbat, cover and place in a 200–250 degrees Fahrenheit (90–130 degrees Celsius) oven until ready to serve, or place on a top of a *blech* or slow cooker to keep moist and warm.

### Credits

Photography: Daniel Lailah.

Styling: Amit Farber.