

Teriyaki Chicken Stuffed Portobellos

Submitted by: Jamie Miller, Maple Grove, MN



4 Servings

- 3 **Pilgrim's Pride** boneless, skinless, split chicken breasts (about 1½ pounds), sliced crosswise into ¼-inch strips

Marinade:

- ½ cup Teriyaki Sauce/Marinade
- ¼ cup rice vinegar
- 2 tablespoons dark-roasted sesame oil
- 1 tablespoon minced garlic
- ½ teaspoon Asian chili sauce or dried crushed red pepper
- 4 large Portobello mushrooms
- 1 red bell pepper, cut into ¼-inch strips
- 1 bunch scallions or green onions, sliced, including green tops
- Salt and freshly ground pepper to taste
- 2 tablespoons hoisin sauce (see Note)
- ¼ cup minced fresh cilantro
- 4 cups Mesclun (baby salad greens mix)

Rinse chicken breasts, pat dry and place in a non-metallic dish or resealable plastic bag. Whisk together marinade ingredients. Measure ¼-cup marinade and 2 tablespoons separately; set aside. Pour remaining marinade over chicken. Cover or seal bag and refrigerate 15 minutes.

Scrape gills from mushrooms and discard. Remove stems, chop and set aside. Brush both sides of mushrooms with reserved ¼-cup marinade and place cap-side down on baking sheet.

Preheat oven to 400°F. Remove chicken from marinade and place in 12-inch non-stick skillet over medium-high heat. Reserve marinade. Sauté chicken until no longer pink inside, about 4 minutes. Remove to a bowl. Add bell pepper, scallions, and chopped mushroom stems to same skillet and sauté until peppers are crisp-tender, about 4 minutes. Return chicken to skillet and add reserved marinade. Cook and stir until marinade has thickened slightly. Do not overcook. Remove from heat and season to taste with salt and pepper.

Brush ½ tablespoon hoisin sauce inside the cap of each mushroom. Divide chicken mixture among mushroom caps and bake in preheated oven 20 minutes. Remove from oven and sprinkle with cilantro.

Toss Mesclun with reserved 2 tablespoons marinade. Place on platter or individual serving plates and top with chicken stuffed mushrooms.

