

BBQ Portobello Sliders

- ~ 6 baby Portobello's (large enough to fit one on your bun)
- ~ 6 slider buns or dinner rolls
- ~ 1 tsp. smoked paprika
- ~ 1 tsp. onion powder
- ~ 1/2 tsp. chili powder
- ~ 1/2 tsp. black pepper
- ~ 1 Tbsp. olive oil
- ~ 1 onion
- ~ 6 slices Gouda
- ~ 1 avocado, sliced
- ~ 1/2 cup BBQ sauce, for drizzling and dipping

1. Heat a skillet on medium-low heat and add 1/2 Tbsp. olive oil. Add sliced onions with a pinch of salt and let caramelize, stirring occasionally. Cook for about 8-10 minutes, then turn off heat and set aside.

2. While onions are caramelizing, brush mushrooms with remaining olive oil and sprinkle both sides with pepper, paprika, onion and chili powder. Heat a skillet or grill on medium heat and cook until mushrooms are juicy and tender. About 5 minutes on each side. With 1-2 minutes remaining, add a slice of Gouda on top to melt.

3. Assemble sliders by placing the mushroom on the bun, then top with onions, avocado, and as much BBQ sauce as you like.