Recipe: Grilled Portabello Mushrooms with Pesto Linguine
Recipe by Deborah Fabricant. Serves 6

6 medium Portobello mushrooms, stems removed and cleaned with a damp cloth
sea salt and freshly ground pepper
olive oil
1/3 lb. Of linguine, broken into 3-4 inch lengths
boiling water
¼ cup fresh pesto
½ cup toasted pinenuts
½ cup freshly grated parmesan cheese

Brush the mushrooms with olive oil and season with salt and pepper.
Grill over hot coals until just cooked through. Reserve.
Drain and mix with the fresh pesto and pinenuts.
Adjust the seasoning, adding more salt and pepper if needed.
Spoon linguine into mushroom caps,
top with parmesan cheese and bake at 350 for about 10 minutes or until heated through.