

Misc.

Mushroom Cheese Rolls

Publix Aprons

8 bakery potato rolls
1 sheet aluminum foil (12x24)
2 tablespoons unsalted butter
8 ounces fresh pre-sliced baby portabella mushrooms
1 teaspoon browning sauce
1/4 teaspoon kosher salt
1/8 teaspoon pepper
1 tablespoon fresh Italian parsley
1/2 cup light mayonnaise
8 slices (6 oz) provolone cheese

Preheat oven to 400 degrees.

Split rolls crosswise; arrange bottom halves of rolls in center of foil.

Preheat large saute' pan on medium-high heat for 2-3 minutes. Place butter in pan, then add mushrooms, browning sauce, salt and pepper; cook and stir for 4-5 minutes or until mushrooms are tender and browned.

Chop parsley; combine with mayonnaise. Spread herb mayonnaise over both halves of rolls. Divide mushrooms evenly over bottom halves of rolls; top each roll with one folded cheese slice and top halves of rolls.

Make a foil pouch. Bring up foil sides; then double-fold top and ends to seal tyhe package. Bake 10 minutes or until cheese melts.

Per Serving (excluding unknown items): 4194 Calories; 327g Fat (70.2% calories from fat); 271g Protein; 42g Carbohydrate; trace Dietary Fiber; 833mg Cholesterol; 10341mg Sodium. Exchanges: 0 Grain(Starch); 32 1/2 Lean Meat; 0 Vegetable; 42 Fat; 1 Other Carbohydrates.