Portabella Mushrooms w. Goat Cheese and Caramelized Onions
Serves 2 as main, 4 as side

Ingredients:
4 portabella mushroom caps
1 large Vidalia onion
4 ounces goat cheese
3 T. olive oil, divided
Pinch of nutmeg
2 t. salt, divided
1 t. pepper, divided

Directions:

1. Clean mushrooms - take a spoon and scrape out the dark gills from the inside of the mushroom cap, cut the stem, and wipe off the remaining dirt with a slightly moist towel.
2. Preheat oven to 400 degrees and prepare a baking pan with foil.
3. Place mushrooms top facing down on the baking sheet and sprinkle with 1 T. olive oil and sprinkle with 1 t. salt and 1/2 t. pepper - bake until cooked through - ranging from 15 - 25 minutes depending on size of mushrooms.
4. While mushrooms are in the oven, start the onions: slice the onion in half, remove outside peel, and then thinly slice the onion into half-moon shapes.
5. Preheat large pan over medium heat, place 2 T. of olive oil in the pan and the sliced onions. Stir in remaining 1 t. salt and 1/2 t. pepper. Stir so onions are coated in the olive oil and continue to cook over medium/low heat for 20 minutes, stirring every few minutes - until onions are caramelized.
6. Once mushrooms and onions are complete - time to assemble - simply place spread 1 ounce of goat cheese on top of portabella mushroom cap and then top with a spoonful of the caramelized onions.
Enjoy!

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