



## Vegan Portobello Bacon

### Serving:

2

### Type:

vegan

### Author:

Kelly Ohnona, My Organic Diary

### Notes:

This portobello mushroom stand in for bacon is a great salad topper. It would also be tasty in a kosher style BLT.

### Ingredients:

2 large portobello mushrooms thinly sliced  
or 16oz of mini portobello sliced  
2 tbsp of maple syrup  
2 tbsp of smoked paprika

2 tbsp of teriyaki sauce

## Directions:

Mix all ingredients in a deep mixing bowl or pyrex.

Soak mushroom for 15 minutes to 1 hour.

Place mushroom pieces on a large oven proof pan. They should not touching.

Cook for 1 hour to 1h 15 minutes at 350 degrees. Edges should become crispy and middle should stay meaty.