

Caramelized Portobello Chicken



Ingredients:

1/2 cube butter

2 pkgs. sliced Portobello mushrooms

1 tsp. garlic

3/4 C. pineapple juice

Salt / pepper to taste

Directions:

Marinate chicken breasts in pineapple juice for 20-30 minutes. Season with Happy Camp Kids spice mix. Broil or grill 8-10 minutes. Place a bed of spinach on each plate.

Layer / sprinkle the other ingredients to taste: onion, bacon, feta cheese, blueberries, and raspberries. Garnish with caramelized Portobello's and top with peach-mango salsa.

TO MAKE CAMELIZED PORTOBELLO MUSHROOMS: Sauté sliced mushrooms in butter, garlic, salt and pepper on low heat for 8-10 minutes. When they're about half-way done, add 3/4 cup pineapple juice and turn up heat to medium. Sauté for an additional 8-10 minutes until dark and caramelized.