

My Dinner Recipe 12.05.2025

- Samhi C.

Three Parts:

1. The Eggs

- Boil two eggs (or more if you'd like, but I used two)
- Lightly season with salt and pepper if you like

2. Portobello Mushroom

- I'm using Portobello Mushroom slices but you can use any kind of mushroom you like
- I recommend that if you're using larger mushrooms (like portobello) you use thin slices – they cook faster.
- Marinate with little oil of choice and the following seasonings:
 - Grill Mates Sweet & Smoky Rub
 - Grill Mates Chipotle & Roasted Garlic
 - *Substitute***or use your favorite BBQ Seasoning*
- To cook: fry/grill on pan (see photo) – Make sure to fry/grill both sides !



3. The Asparagus

- Cut the purple ends off (not edible)
- Cut the stalks in halves (see photo)



- Marinate with a little oil and same spices as mushroom
- To cook: fry/grill on pan (see photo) – again, make sure both sides are cooked



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Final Plate:

