

Portobello French Dip

SERVINGS
4

PREP TIME
10 MIN

COOK TIME
20 MIN

TOTAL TIME
30 MIN

Tenderly cooked mushrooms and caramelized onions fill toasted rolls and get drenched with a flavorful au jus for a delightful plant based twist on this classic sandwich.



ORGANIZING
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Ingredients

Directions

1

- Drizzle of Olive Oil
- 1 Medium Onion
- 1 tsp Garlic Powder
- 1 tsp Italian Seasoning

CARAMELIZE ONIONS

- Heat olive oil in a large sauté pan over medium heat.
- Thinly slice onion and add to hot pan.
- Add garlic powder and Italian seasoning and cook about 3-5 minutes until tender, stirring often.
- Set aside.

2

- 4 Portobello Mushrooms
- Drizzle of Olive Oil
- 1 tsp Garlic Powder

WHILE ONIONS ARE COOKING, PREPARE PORTOBELLO MUSHROOMS

- Use a damp paper towel to gently wipe loose debris from mushrooms.
- Remove mushroom stem.
- Slice mushrooms into very thin strips.
- When onions are cooked set aside, use this pan to cook the mushrooms.**
- Drizzle more olive oil into pan and add mushrooms.
- Add garlic powder and cook mushrooms down about 8-10 minutes, stirring often, until mushrooms are soft and tender.

3

- 1 tbsp Vegan Butter
- 4 French Rolls (Small)

WHILE MUSHROOMS ARE COOKING, PREPARE TOASTED ROLLS

- Spread preferred amount of vegan butter on rolls and toast in air fryer or oven/broiler until crisp (time will vary).

4

- 1 Cup Vegetable Broth
- 2 tbsp Vegan Worcestershire
- 1 tbsp Dijon Mustard
- 1 tbsp Soy Sauce
- 1 tsp Italian Seasoning
- Salt & Pepper to Taste

ONCE MUSHROOMS ARE TENDER, PREPARE THE FLAVORFUL AU JUS "DIP"

- Add onion mixture back to pan.
- Add all ingredients from this step into pan and bring to a simmer.
- Cook until flavors meld and au jus "dip" thickens slightly.

5

ASSEMBLE SANDWICHES

- Spoon the mushroom mixture into the toasted rolls and drizzle with the desired amount of dip. Serve immediately.