



Barbecued mushrooms with avocado

Preparation Time: 15 minutes + 5 minutes standing

Cooking Time: 12 minutes Serves: 4

- 1 /3cup olive oil
- 3 garlic cloves, crushed
- 2 small red chillies, finely chopped
- 2 tbs thyme leaves
- 4 large flat mushrooms, stalks removed
- salt & ground black pepper, to taste
- 12 slices pancetta
- 1 large avocado, flesh mashed
- 2 tbs light sour cream

1. Preheat a barbecue plate or char-grill on medium-high heat.
 2. Combine oil, garlic, chillies & thyme in a small jug. Brush over both sides of each mushroom. Season mushrooms with salt & pepper. Set aside for 5 minutes.
 3. Place pancetta onto barbecue plate or char-grill & cook for 1-2 minutes on each side or until golden. Remove & set aside.
 4. Place mushrooms flat-side down onto barbecue plate or char-grill & cook for 3-4 minutes on each side or until just tender.
 5. Meanwhile, combine avocado, sour cream & salt & pepper in a small bowl. Mix well.
 6. Place mushrooms onto serving plates. Top with avocado mixture & pancetta.
- Serve immediately.