

## STUFFED PORTOBELLO W/POLENTA & PANCETTA

4 Portobello mushrooms  
2 cups chicken stock, light  
4 oz. goat cheese  
½ cup instant polenta  
1 tablespoon olive oil  
4 oz. pancetta “Italian bacon”

Remove stems & fins from mushrooms using teaspoon. Brush outside lightly with oil. Place 1 oz piece goat cheese inside. Saute pancetta 2 minutes until brown. Remove. Add chicken stock. Bring mixture to a simmer. Slowly add polenta, stirring constantly for approximately 3 minutes. Add pancetta when mixture thickens. Add to mushroom caps. Place on medium hot grill until mushroom is tender, approximately 5 minutes.