



Scarlett Wines

2022 PETIT VERDOT

Balsamic Portobellos & White Beans

with Rosemary and Parsley

Meaty mushrooms and creamy beans provide substance for Petit Verdot; balsamic and rosemary complement its dark fruit and licorice.

Serves 4 | Prep 15 min | Cook 25 min | VEGETARIAN

INGREDIENTS

- 4 large portobello caps, stems removed
- 3 tbsp olive oil, divided
- 2 tbsp balsamic vinegar
- 2 garlic cloves, minced
- 1 tsp chopped rosemary
- 2 cans (15 oz each) white beans, drained
- 1/2 cup vegetable stock
- 1 tsp lemon zest; 1 tbsp lemon juice
- 1/4 cup chopped parsley
- 1/2 tsp kosher salt; 1/4 tsp pepper
- 1/4 cup shaved vegetarian hard cheese

DIRECTIONS

1. Heat oven to 425°F. Mix 2 tbsp oil, balsamic, half the garlic, rosemary, salt and pepper; brush onto mushrooms.
2. Roast mushrooms gill-side up 20-25 min, until tender.
3. Warm remaining oil and garlic in a skillet 30 seconds. Add beans and stock; simmer 8 min. Mash a few beans to thicken.
4. Stir lemon zest, juice and parsley into beans; season. Spoon beans into bowls, add mushrooms and finish with cheese.

POUR & SERVE

Taste first; allow a short decant if the wine feels firm.