

barbecued flats with tomato & herbs

preparation: 10 minutes cooking: 4 minutes



1/3 cup olive oil
2 tbs finely chopped continental parsley
2 tbs finely chopped chives
salt & ground black pepper
2 tbs Worcestershire sauce
4 large or 8 medium flats, stalk trimmed
2 tomatoes, thickly sliced
thick bread, toasted, to serve

1. Combine 2 tbs olive oil, parsley, chives & salt & pepper in a small bowl, mix well to combine. Cover & set aside.
2. Combine the remaining 2 tbs oil, Worcestershire sauce & salt & pepper in a small bowl, mix well to combine. Brush the mixture over both sides of the mushrooms.
3. Preheat a greased barbecue plate or char-grill on high. Add the mushrooms & tomato slices & cook the mushrooms for 1-2 minutes on each side & the tomato for 1 minute on each side or until just tender.
4. To serve; place the mushrooms onto the toast, top with tomato & drizzle with herb oil. Serve immediately.

