

Portabello and Leek Rollups

Sandwiches made with flavorful portabello mushrooms are very popular in trendy restaurants these days. Now you make them yourself, impress your family and friends, and save money! Serves 4-6.

4 to 6 tbsp olive oil
8 leeks, chopped
6 oz portabello mushrooms, sliced or chopped
1 lb bok choy, finely chopped
3 c shredded mozzarella cheese
4 tbsp Italian dressing
8 to 10 lg tortillas

Preheat oven to 350 degrees. Heat olive oil in heavy skillet. Add leeks, portabellos, and bok choy; saute until tender. Add dressing; mix thoroughly. Remove from heat.

Fill tortillas with portabello mixture and cheese. Roll up and place on Cooke sheet. Bake 10 minutes, until cheese has melted.