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Melty Portobello Sandwiches

- 6 ounces sliced Portobello mushrooms
- 1 teaspoon your favorite seasoned salt
- 1 1/2 tablespoons olive oil, divided
- 1 small onion, sliced thin
- 2 slices provolone cheese
- 4 thick slices of bread (Texas Toast), toasted

Gently rinse and clean the mushrooms; pat dry. Place in a bowl and carefully toss with seasoned salt and 1 tablespoon oil. In a large fry pan, saute onions in 1/2 tablespoon oil over medium heat until brown, about 5 minutes. Remove and set aside. Carefully place mushrooms in the pan flat side down (start the toast now). Fry for 2 minutes then gently turn each piece. Fry for another 30 seconds then arrange the mushrooms into 2 lots, roughly the shape of the toast. Top with a slice of provolone then cover the pan for about 30 seconds until the cheese is melted. Slide a spatula under the mushrooms, trying to keep the shape, and place on the toast. Top with onions and serve.