



Portobello Mushroom Pizza

INGREDIENTS:

8 medium portobello mushroom caps, stems and gills removed
8 tablespoons balsamic pesto (recipe on a separate page)
1 cup grated part skim mozzarella cheese
½ cup grated provolone cheese
1 cup canned artichoke hearts, drained and chopped
8 black olives, pitted and chopped
1 teaspoon fresh oregano, chopped
¼ cup sundried tomatoes, chopped
8 Tablespoons finely grated parmesan cheese

PREPARATION:

- Preheat oven to 400 degrees
- Brush underside of cleaned mushroom cap with 1 tablespoon of pesto
- Place pesto brushed caps on a parchment lined baking sheet and roast for 5 minutes
- Mix mozzarella, provolone, artichokes, olives, oregano and tomatoes together
- Remove mushrooms from oven and fill each cap with a portion of the cheese mixture
- Top each with 1 Tablespoon of parmesan
- Return to hot oven and bake 8 to 10 minutes more or until cheese has browned
- Garnish with a sprig of fresh oregano if desired

Yield: 8 servings

Serving size: 1 mushroom

Calories: 160

Fat Grams: 9.75

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