



## 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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*Hilton Head Health*



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