

Pizza stuffed Portobello Mushrooms

Ingredients

Extra large Portobello mushrooms

Pizza sauce

Shredded mozzarella cheese

Pizza toppings such as pepperoni, olives, bell peppers

Olive oil

Minced garlic or garlic powder

Sea salt

Italian seasoning

Method

Preheat the oven to 425°F. Line a baking sheet with parchment paper.

Use a damp paper towel to wipe the mushrooms clean. Gently remove the stem and scrap out the gills with a spoon.

Mix the garlic and sea salt into the olive oil. Use a pastry brush to brush the oil mixture all over the mushroom caps.

Bake for 10 minutes. Remove from the oven.

Fill each mushroom with about 2 teaspoons pizza sauce. Add the shredded mozzarella cheese and pizza toppings of your choice. Sprinkle with Italian seasoning.

Return to the oven for another 10 minutes or until the cheese is melted and gooey.

Buon Appetito!