



Cheesy Portobello Extravaganza!

NIBBLEDISH CONTRIBUTOR

Ingredients

1 teaspoon minced garlic, Olive oil, 12 Portobello mushrooms caps, 1/4 cup chopped black olives, 1/4 cup tomato sauce, 100 grams Ricotta cheese, 1 can diced tomatoes (drained), Ground black pepper (to taste), Shredded mozzarella cheese, Shredded parmesan

Instructions

Remove portobello mushroom stems. Saute in garlic and olive oil, and set aside. Combine olives, ricotta, diced tomatoes and tomato sauce. Mix well and heat over a low fire to thicken. Add freshly ground black pepper.

Assemble mushroom caps like so: Brush base with tomato sauce, spoon on chunky ricotta mixture and top with shredded mozzarella and parmesan. The heat from the sauce should be enough to melt the cheese topping, but you can also zap the mushrooms in the oven to melt them quickly.

Delish! :)