Hummus Stuffed Portobello

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 portobello mushrooms
- evoo
- 1/4 c hummus
- 1 clove garlic, minced
- 1 roma tomato, diced
- 2 T fresh oregano
- 1/4 t ground black pepper
- 1-2 T pine nuts

Instructions

Preheat oven to 400. Lightly coat mushrooms with olive oil and roast, stem side up, for 10 minutes. Mix together hummus, garlic, tomato, oregano, and pepper. Pour mixture into mushrooms. Roast 10 more minutes. Garnish with pine nuts.