Portobellos with breadcrumbs, tomatoes and mozzare

NIBBLEDISH CONTRIBUTOR

Ingredients

Breadcrumbs (this part can be skipped if you already have breadcrumbs)
2 large slices of bread, cut into 1 inch pieces
2 tbsp olive oil
1 tsp dried thyme-optional
salt/pepper

Roasted Tomatoes
1 lb. mini heirloom tomatoes, sliced in half
1 tbsp olive oil
salt/pepper

Portobellos
4 portobello mushrooms, cleaned with a damp cloth and stem removed (not soaked in water)
2 ½ tbsp butter
4 tbsp bread crumbs
2 tbsp flat-leaf parsley, chopped or basil
2 tbsp heavy cream
salt/pepper
olive oil (to drizzle over caps)
4 ounces fresh mozzarella (or a cheese you enjoy)

Instructions

Breadcrumbs
Preheat oven to 375. In a bowl, mix bread pieces, olive oil, thyme and salt/pepper tossing until evenly coated. Place on foil covered baking sheet and bake 5 minutes at a

time, flipping until both sides are golden brown. Remove to cool. When cooled, chop in food processor or take some aggression out by smashing the pieces in a bag with your weapon of choice.

Roasted Tomatoes
Bake on a foil covered baking sheet in 375 oven for 25 -30 minutes, flipping half-way through and then cool.

PortobellosMelt butter in a pan on medium heat and add breadcrumbs and parsley (or basil), season with salt/pepper. Remove from heat and add cream until just combined. Place caps in dish and drizzle with olive oil, top with breadcrumb mix. Bake for 20 minutes at 375, then add mozzarella (or cheese of choice) and bake another 5-10 minutes until cheese is melted and cap is cooked through. Remove from oven and serve with tomatoes on the side or top. I think toasted pine nuts would be great on this or some crumbled goat cheese-go crazy folks.