

Portobello Mushroom Pizzas

Servings per recipe: 4

Calories per serving: 215

Cost per serving: \$5.48

Ingredients

- 4 large Portobello mushrooms (3 inches)
- 4 teaspoons olive oil
- 1 cup marinara or spaghetti sauce
- 1 cup sautéed spinach
- 1/4 cup chopped green pepper
- 1-1/2 teaspoons Italian seasoning, divided
- 1 cup shredded Italian cheese blend

Preparation

Remove and discard stems and gills from mushrooms; brush caps with oil. Place rounded sides down on an ungreased 15x10x1-in. baking pan. Bake, uncovered, at 400° for 5 minutes. These caps will act as your dough.

Meanwhile, in a small bowl, combine the pizza sauce, sautéed spinach, green pepper and 1-1/4 teaspoons Italian seasoning; spoon onto mushrooms. Sprinkle with cheese and remaining Italian seasoning. Bake for 8-12 minutes or until mushrooms are tender and cheese is bubbly.

