

# PRODUCE STAND



## Baby Portobello Pizza Bites



Source: Defense Commissary Agency



### Ingredients: 4 servings

- 12-16 medium to large whole baby portobello mushrooms
- ½ cup shredded mozzarella cheese
- ¼ cup bread crumbs
- 1 tsp. garlic powder
- 1 tbsp. Italian seasoning
- 8 oz. tomato sauce
- 2 tbsp. fresh chopped basil leaves (optional)

### Directions: Preheat oven to 350 degrees F.

1. Gently clean the mushrooms with a damp paper towel. Remove the stems and set aside.
2. In a medium-sized mixing bowl, add the tomato sauce, bread crumbs, garlic powder and Italian seasoning. Mix well.
3. Dice the mushroom stems and add ½ to ¾ cup into the tomato sauce. Discard the remaining stems or save for another use.
4. Gently spoon the mixture into the mushroom caps and place the mushrooms on a lightly greased baking sheet.
5. Place the mushrooms in the oven and bake for 12 minutes. Quickly sprinkle the cheese over the mushrooms and cook for an additional 3-4 minutes, or until the cheese melts and is bubbly.
6. Remove the mushrooms from the oven and garnish with fresh basil, if desired. Let set for 5 minutes before serving.