



Portabella Mushroom Pizza (dairy or vegan)

Ingredients:

4 portabella mushrooms
olive oil
1 15 ounce can cannellini beans, drained
1 sprig rosemary
1 cloves garlic, minced
3 roma tomato, seeded and chopped
salt and pepper, to taste
1 cup fontina cheese, grated

Directions:

Wipe off the mushrooms and remove the stems. Chop the stems and set aside.

Carefully remove the dark gills (I use a grapefruit spoon, which makes easy work of it).

Place the caps on a baking sheet lined with parchment paper.

Drizzle a bit of olive oil on to the caps.

Preheat the oven to 400°.

In a medium skillet, heat a couple of tablespoon of olive oil.

Add the rosemary sprig to season the oil.

Add the minced garlic and the reserved chopped mushroom caps and saute.

Add the drained beans and cook for a few minutes until warm. (You can mash them a bit too). Add the chopped tomatoes and season with salt and pepper.

Remove the rosemary and divide the mixture between the mushrooms caps.

Sprinkle with the grated cheese (or not) and bake in the oven for about 10-12 minutes or until piping hot.

Serve immediately.