

## Margherita Mushroom Pizza

**Serves:** 4

**Prep Time:** 10 minutes

**Cook Time:** 20 minutes

### Ingredients

- 4 large Portobello mushrooms, stems removed
- Olive oil
- 8 tablespoons marinara sauce
- 1/2 cup cherry tomatoes
- 1/2 cup cherry tomatoes
- 2 cups Mozzarella cheese, shredded
- Salt and pepper to taste

### Directions

1. Wipe down the mushroom caps with a damp paper towel to remove any dirt
2. Gently scrape off the gills inside the mushrooms caps with a teaspoon
3. Brush the caps with olive oil and sprinkle with salt and pepper
4. Line a baking sheet with foil, arranging the mushrooms on it stem side up
5. Bake at 200C for 10 minutes until they release moisture and get juicy. Drain any excess moisture from the caps
6. Spoon 2 tablespoons of marinara sauce into each mushroom
7. Add some cherry tomatoes and basil leaves
8. Top each cap with mozzarella cheese
9. Broil at 220 C for 5 minutes or until the cheese starts bubbling
10. Dish and garnish with freshly chopped basil

