

## Easy Portobello Pizzas

The recipe and photography for this post was provided by Carolyn Hodges of [The Dinner Shift](#).

### Ingredients:

- Phillips Gourmet Large Portobello Mushroom Caps (4)
- 2 teaspoons olive oil
- Rao's Homemade Pizza Sauce
- Heinen's Shredded Mozzarella

### Toppings:

- Dried Italian herbs
- Heinen's Pepperoni Slices
- Sliced Kalamata olives
- Jarred roasted red peppers
- Canned artichoke hearts
- Chopped fresh basil



### Preparation:

1. Preheat broiler.
  2. Using a spoon, remove the stems and scrape out the brown gills of mushrooms. Brush the tops of the mushrooms with olive oil.
  3. Broil mushrooms, top side up, for 3-4 minutes, or until mushrooms begin to shrink slightly. Remove pan from oven and carefully flip mushrooms.
  4. Top each mushroom with 1-2 tablespoons pizza sauce, 2 tablespoons shredded cheese and desired toppings.
  5. Return mushrooms to broiler for 3-4 more minutes, or until cheese melts.
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