

Portobello Mushroom Pizzas with Arugula Salad



Servings:

4

Prep Time:

15 min

Cook Time:

25 min

Ingredients

- 8 each **Portobello Mushroom Caps**, gills removed
- 1 tbsp **Olive Oil**
- 1/4 tsp **Salt & Pepper**
- 1 tbsp **Balsamic Vinegar**
- 1/2 cup **Pizza Sauce**
- 2 cups **Baby Spinach**, lightly packed, chopped
- 1/2 cup **Sun-Dried Tomatoes**, chopped
- 6 oz **Artichoke Hearts**, rinsed, chopped
- 1/2 cup **Mozzarella Cheese**, shredded
- 1/4 cup **Parmesan Cheese**, grated
- 1/4 tsp **Italian Seasoning**

Method of Preparation

Step 1

Preheat the oven to 400 degrees F.

Line a baking sheet with parchment paper and place a wire rack on top.

Step 2

Brush tops and insides of portobello caps with olive oil, salt/pepper, and balsamic vinegar.

Place the caps, top side up, on the racks and roast for 10 minutes.

Step 3

In a bowl, mix together the spinach, sun-dried tomatoes, artichokes, mozzarella, and parmesan cheese.

Step 4

To make the Arugula Salad:

Whisk together the lemon juice, lemon zest, salt/pepper, garlic powder, honey, dijon mustard, and olive oil.

Add in the arugula and toss. Set aside.

Step 5

Flip the mushrooms over, so the inside is facing up.

Spread 1 tbsp of pizza sauce inside each mushroom cap.

- 2 tbsp **Lemon Juice**
- 1 tsp **Lemon Zest**
- 1 tsp **Garlic Powder**
- 1 tsp **Honey**
- 1 tsp **Dijon Mustard**
- 2 tbsp **Olive Oil**
- 1/4 tsp **Salt & Pepper**
- 2 cups **Baby Arugula**, packed

Step 6

Divide the filling mixture among all the mushroom caps evenly.

Return the mushrooms to the oven and bake until the cheese starts to melt and brown, about 10-15 minutes.

Step 7

Garnish the mushroom caps with Italian Seasoning.

Serve on top of Arugula Salad. Enjoy!

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