

Grilled Portobello Mushroom Pizzas

9 ingredients · 30 minutes · 4 servings



Directions

1. Preheat oven to 420°F (216°C).
2. Add olive oil to a large skillet and heat over medium heat. Add onion and saute for about 5 minutes or until translucent. Add garlic, cherry tomatoes and balsamic vinegar and saute for another 5 minutes or until tomatoes start to burst.
3. Turn off heat and add baby spinach. Stir just until spinach is wilted. Season the mix with sea salt and pepper to taste.
4. Line a baking sheet with parchment paper. Sprinkle the inside of each mushroom cap with goat cheese and top with a few spoonfuls of the tomato mix. Place on baking sheet and bake for 10 to 12 minutes.
5. Remove from oven and slice into halves or quarters with a pizza cutter. Serve immediately alone or over a plate of baby spinach drizzled with olive oil and lemon juice. Enjoy!

Ingredients

- 1 tbsp** Extra Virgin Olive Oil
- 1** Sweet Onion (diced)
- 2** Garlic (cloves, minced)
- 2 cups** Cherry Tomatoes
- 1 1/2 tbsps** Balsamic Vinegar
- 2 cups** Baby Spinach
- Sea Salt & Black Pepper (to taste)
- 4** Portobello Mushroom Caps
- 1/2 cup** Goat Cheese (crumbled)