



Portobello Mushroom Pizzas

★★★★★ 5 from 3 reviews

Author: [Jessie](#) Cook Time: 25 mins Total Time: 25 mins Yield: Serves 4

Description

Portobello Mushroom Pizzas – a healthy twist with your favorite pizza toppings. Ready in 30 minutes.

Ingredients

SCALE

4 large portobello mushroom caps, stems removed
3 Tbsp. extra virgin olive oil
2 cups shredded or torn fresh mozzarella
1/2 cup cherry tomatoes, sliced (or 1 large sliced tomato)
1/2 cup fresh basil, chopped, plus extra for garnish

Instructions

- 1 Heat oven to 375 degrees F.
- 2 Place a wire cooling rack on a rimmed baking sheet and place mushrooms top-side down on top of the rack. This will let moisture drain away from the mushrooms as they cook and prevent any sogginess.
- 3 Drizzle portobello caps with olive oil and sprinkle with salt and pepper.
- 4 Sprinkle a handful of mozzarella onto each mushroom cap, then top with a few slices of tomato and a sprinkling of basil. Then finish with another handful of mozzarella. (YAY CHEESE!)
- 5 Bake at 375 for 20-25 minutes, until mushrooms have softened and cheese has melted. Garnish with more basil and serve immediately.

Notes

- ⁱ Use a spoon to remove the gills under the mushroom caps if you like. I honestly don't mind them, so I leave them in, but pull them out if you're not a fan!
- ⁱ Use any pizza toppings you like here – the sky's the limit!
- ⁱ Drizzle portobello mushroom pizzas with balsamic glaze for an extra flavor kick.

- i Try to use [a cooling rack](#) that's the same size as your baking sheet. I also recommend [a rimmed baking sheet like this one](#) (as opposed to a flat cookie sheet).

Serves 4

Calories Per Serving: **265**

			% DAILY VALUE
Total Fat 22.7g	35%	Cholesterol 44.2mg	15%
Sodium 353.2mg	15%	Total Carbohydrate 2.6g	1%
Sugars 1.4g		Protein 13.1g	26%
Vitamin A 117.3µg	13%	Vitamin C 3.8mg	6%



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