

## Pizza Stuffed Portabellas

By Renee at *Creative Mama Messy House* <http://creativemamamessyhouse.blogspot.com>

*Serves as many as you would like! I serve 2 caps per person, but with hungry guys you might think about bumping it up to 3 or 4!*

### Ingredients

- Baby Portabella mushrooms
- Olive oil
- Salt and pepper
- Tomato pizza sauce - make your own or use your favorite jarred variety
- Shredded mozzarella cheese
- Toppings - your choice. I've included some of our favorites:



Pepperoni	Artichoke hearts			
Onions	Ham/Canadian Bacon	Jalapenos	Italian Sausage	Spinach
Bell pepper, red or green	Bacon	Olives	Spicy Andouille Sausage	Feta
	Cheese	Pine Nuts	Chicken	Tomatoes

### Directions

1. Preheat oven to 400° F. Remove stems from portabella caps, and scrape out the gills with the side of a spoon.
2. Brush both sides of the portabella cap with olive oil. Season with salt and pepper, then roast in the oven for 20 minutes.
3. Remove from oven, drain off excess liquid and pat dry with a paper towel. Turn oven to broil.
4. Spread a tablespoon of pizza sauce along the inside of each cap and fill with your toppings of choice.
5. Top with cheese and pop under the broiler until melted. Enjoy!