

Stuffed Portobello Mushrooms - With Mozzarella And Cute Little Tomatoes

Ingredients:

Difficulty: Easy
(for 3 mushrooms)

3 tbsp olive oil
2 small cloves of garlic, mashed
3 portobello mushrooms, stems removed
50-70 grams mozzarella, balls or chopped
7-8 cherry tomatoes (I used different colours), sliced in two
salt to taste
a small bunch of fresh basil, chopped

For serving, optional:
drizzle of balsamic vinegar (I didn't use because of some stomach issues)

Instructions:

1. Preheat the oven to 200C. Put a baking paper on an oven tray.
2. Mix olive oil and mashed garlic.
3. Brush both sides of mushrooms with garlicky olive oil and place the mushrooms on the baking paper on top of their outer sides.
4. Divide mozzarella balls / slices and cherry tomatoes between mushrooms. Add salt to taste. Finalise the mushrooms with fresh basil pieces. Put in the medium part of the oven and bake for about 25-30 minutes, until mozzarella starts to brown. Take out of the oven and eat fresh, with a drizzle of balsamic vinegar on top if you like. Multiply the ingredients for more mushrooms. Enjoy!