

Pizza Portobellos

By Makinze Gore Jul26, 2018

You already know how versatile portobellos are, but did you know they work perfectly as low-carb pizza crusts? This recipe is infinitely adaptable. Feel free to add any and all toppings!

INGREDIENTS

Cooking spray, for pan
6 large portobellos, cleaned and stems removed
2 tbsp. extra-virgin olive oil
Kosher salt
Freshly ground black pepper
1 c. pizza sauce
1/2 c. shredded mozzarella
1/4 c. freshly grated Parmesan
1/2 c. mini pepperoni
1/2 tsp. dried oregano
Red pepper flakes
Sliced basil, for serving

DIRECTIONS

1. Preheat oven to 400° and spray a baking sheet with cooking spray. Place mushrooms on baking sheet and toss with with oil, salt, and pepper. Bake for 10 minutes.
2. Top mushrooms with pizza sauce then mozzarella and pepperoni. Sprinkle with oregano and red pepper flakes. Bake again until sauce is bubbly and cheese is melted, 10 minutes. Garnish with basil to serve.



Photo by Brandon Bales

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