

ORIGINAL CHEESY MUSHROOM FLATBREAD

Level-up your appetizer game with a cheesy wild mushroom flatbread that grills up crispy and gooey. Vermont Castings Original Rub is our go-to, all-purpose blend, with its savoury mix of salt, garlic, lemon and onion. Dust it on grilled breads, veggies and more.

PREP TIME: 15 minutes

COOK TIME: 15 minutes

SERVINGS: 4

INGREDIENTS:

2 large shallots, peeled and halved lengthwise

3 tbsp (45 mL) plus 2 tsp (10 mL) extra virgin olive oil, divided

16 ounces (450 g) mixed wild mushrooms (cremini, shitakes, oyster), brushed clean and roughly chopped

4 tsp (20 mL) Vermont Castings Original Rub, divided

1 large flatbread

$\frac{1}{2}$ cup (125 mL) mozzarella cheese, shredded (weighs 1.5 ounces)

$\frac{1}{4}$ cup (50 mL) fontina cheese, shredded

1 cup (250 mL) loosely packed baby arugula leaves

DIRECTIONS:

1. Preheat grill to medium high. Clean grates and then brush with oil.
2. Brush shallots with 1 tsp (5 mL) olive oil and place on grates. Cook, covered, until softened and lightly charred, 5-6 minutes. Remove shallots to a carving board and when cool enough to handle, thinly slice.
3. Place Vermont Castings grill topper onto one side of the grates.
4. In a large bowl, toss 2 tbsp (30 mL) olive oil with mushrooms and 3 tsp (15 mL) Vermont Castings Original Rub until well coated.
5. Transfer mushrooms to grill topper and cook, covered, stirring occasionally, until mushrooms are softened, 8-10 minutes. Remove mushrooms to a bowl and remove grill topper from grill.
6. Place flatbreads directly on the grill face down and cook until lightly charred, 1 minute. Flip flatbread and grill for 1 minute.
7. Top with mushrooms, shallots and both cheeses, leaving a $\frac{1}{2}$ -inch (1.25 cm) border around the edges. Close the lid and cook, covered, until the cheese is melted and golden, 2-3 minutes.
8. Transfer flatbread to a carving board and brush the outer crust with 2 tsp (10 mL) olive oil and 1 tsp (5 mL) of Vermont Castings Original Rub.
9. Drizzle remaining 2 tsp (10 mL) of olive oil across flatbread, top with arugula, then slice and serve.

