

# Caprese filled Mushrooms

GF, V



## Ingredients

3 tbsp olive oil, divided  
1 garlic clove, minced  
1/2 tsp salt  
1/2 tsp pepper  
4 large flat mushrooms  
1 cup tomatoes, diced

1/2 cup mozzarella cheese,  
shredded or fresh  
1/3 cup thinly sliced basil  
2 tsp balsamic vinegar

## Directions

1. Preheat oven to 200 degrees.
2. To prepare the mushrooms, twist off stems and use a spoon to scoop out the gills.
3. Combine 2 tbsp oil, garlic, and a pinch of salt. Using a brush, coat the mushrooms with this mixture. Place on large baking sheet and cook for 10 minutes.
4. In separate bowl, combine tomatoes, remaining oil, mozzarella (shredded or cut into small pieces), basil, salt and pepper.
5. After 10 minutes, remove mushrooms from oven and fill with the mixture. Bake until cheese is fully melted, about 12-14 minutes.
6. Remove from oven, drizzle with vinegar and serve!

