

## Personal Portobello Pizza

From allrecipes.com: <https://www.allrecipes.com/recipe/55498/personal-portobello-pizza/>

Prep: 15 minutes Cook: 25 minutes Total: 40 minutes Servings: 1

### Ingredients

1 portobello mushroom cap  
1 tablespoon spaghetti sauce  
½ cup mozzarella cheese  
½ tablespoon sliced black olives  
4 slices pepperoni sausage  
1 clove garlic, chopped

### Directions

Preheat the oven to 375 degrees.

Place the mushroom on a baking sheet and cook for 5 minutes in the preheated oven. Remove from the oven, and spread sauce in the cup of the cap and top with cheese, olives, pepperoni and garlic.

Bake for an additional 20 minutes, or until cheese is melted and golden.

### Katie's Notes:

You can stick with these ingredients or use whatever you want! Any pizza toppings should work here. This recipe calls for one portobello cap but I always use two. I like to use pizza sauce on one and pesto on the other. I top the pizza one with cheese, olives, pepperoni, and garlic and the pesto one with sliced tomatoes and cheese. At the end I sprinkle them with red pepper flakes and basil.