

Portobello Pizzas

MAKES 2 SERVINGS

- 2 tablespoons olive oil
 - ½ red onion, chopped
 - 4 large portobello mushrooms, caps left whole and stems chopped
 - ½ cup grape tomatoes, halved
 - Salt and black pepper
 - ½ cup (about 2 ounces) shredded mozzarella cheese
 - ¼ cup (about 1 ounce) shredded parmesan cheese
 - ¼ julienned fresh basil
1. Heat the olive oil in a large skillet over medium heat. Add the red onion and sauté 3 to 4 minutes, until lightly softened, then add the mushroom stems and the grape tomatoes, reduce the heat to medium-low, and simmer for 5 minutes, until the tomatoes are paste-like. Season to taste with the salt and pepper. Transfer the mixture to a small bowl.
 2. Add the mushroom caps to the skillet and cook over medium heat for 3 to 4 minutes on each side.
 3. Spread the tomato mixture in the mushroom caps, still in the skillet, and sprinkle on the cheeses. Lower the heat to medium-low, cover, and simmer until the cheeses melt, about 5 minutes.
 4. Transfer the mushroom “pizzas” to serving plates. Top with the basil and serve.

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