



RECIPE | TOMATOES

CAPRESE STUFFED MUSHROOMS



15 min

5 min
PREP.

10 min
COOKING



6



easy

INGREDIENTS

For the mushrooms:

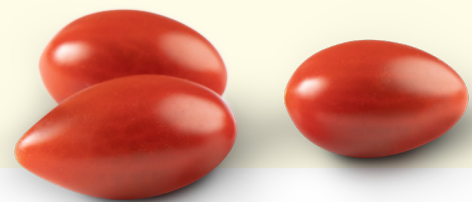
- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 6 large Portobello mushrooms, stems removed
- 6 mozzarella cheese balls, sliced thinly
- Fresh basil, for garnish

For the garlic butter:

- 2 tbsp butter
- 2 garlic cloves, crush
- 1 tbsp fresh parsley, chopped

For the balsamic glaze:

- ¼ cup balsamic vinegar
- 2 tsp brown sugar



DIRECTIONS

- 1 Preheat the oven to broiler set on high. Place rack in the middle of the oven.
- 2 Combine all the garlic butter ingredients together in a small saucepan and melt until garlic is fragrant. Brush the bottoms of each mushroom and place them buttered side down on a baking tray. Flip and brush any remaining garlic over the insides of each cap. Fill each mushroom with the mozzarella slices and tomatoes. Broil until the cheese is melted and golden in color – about 8 minutes.
- 3 Combine sugar and vinegar in a small saucepan over high heat and bring to a boil. Reduce heat to low; allow to simmer for 5 to 8 minutes, or until mixture has thickened and reduced to a glaze.
- 4 To serve, top with the basil, drizzle with the balsamic glaze and sprinkle with salt to taste.

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