Louisiana HARVEST of the MONTH

Pizza Mushrooms

Home Recipe

Serves: 20
Prep Time: 15 minutes
Cook Time: 15 minutes

Ingredients

- 1 jar marinara sauce (24 oz)
- 1 tsp basil or oregano
- 20 mushroom caps
- 1 ¾ cup shredded mozzarella, low moisture, part skim (7-8 oz)
- ½ package mini pepperoni

Nutrition Facts

10 Servings Per Container
Serving Size 2 each (135g)

Amount Per Serving	
Calories	**150**
	% Daily Value *
Total Fat 10g	**12%**
Saturated Fat 4.5g	**21%**
Trans Fat 0g	
Cholesterol 25mg	**8%**
Sodium 590mg	**25%**
Total Carbohydrates 8g	**3%**
Dietary Fiber 2g	**6%**
Total Sugars 5g	
Includes 0g Added Sugars	**0%**
Protein 9g	
Vitamin D 0.3mcg	2%
Calcium 190mg	15%
Iron 0.9mg	6%
Potassium 390mg	8%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Sauce, pasta, spaghetti/marinara, ready-to-serve, White Mushrooms, Shredded Mozzarlla Cheese, Pepperoni, beef and pork, sliced, Oregano, Basil
Contains: Milk

Cooking Instructions

1) Preheat oven to 350° F.
2) Stir the basil or oregano into the marinara sauce.
3) In large oven-proof skillet, fill each mushroom cap with marinara, and sprinkle generously with mozzarella.
4) Top each with a couple of mini pepperoni and bake about 15-20 minutes or until cheese melts and pepperoni is crispy.

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