

## RECIPE 1: PIZZA STUFFED MUSHROOMS

This is a quick and easy recipe that works well as a creative side dish or as a fantastic party food. For SCD, I make my own Italian sausage from pork, salt and Italian seasonings, but any sausage will work. I've given rough quantities for ingredients, although you can tweak to your liking. It's hard to mess this one up.

### Ingredients:

- 15 medium white or brown mushrooms
- 1/2 lb. bulk Italian sausage
- 2 T. olive oil or butter
- 1/2 c. onion, diced
- 1/2 c. chopped black olives
- 2-4 T. tomato puree
- 1 c. provolone cheese, shredded

### Directions:

1. Prepare mushrooms by removing stems and placing mushroom caps, top down, into a shallow oven-safe dish. Finely dice mushroom stems and set aside.
2. Brown sausage in medium skillet until cooked through and lightly browned. Remove from pan and set aside.
3. Add oil to pan and saute onions and mushroom until soft, scraping up brown bits from the sausage. Stir in olives to heat.
4. Mix cooked sausage, veggies, and 3/4 c. cheese until ingredients are evenly distributed. Mix in tomato puree as needed to moisten.
5. Use a spoon to generously fill each mushroom cap with sausage mixture.
6. Bake at 350 degree for 15 minutes. Remove from oven, top mushrooms with additional 1/4 c. shredded cheese and then return to oven to cook until cheese is melted and golden.