
What Geeks Eat...

Portabella Pizzas

3 portabella mushrooms, stems removed, caps wiped off
1 largish zucchini, weird, seedy middle scooped out, diced
1/2 medium red onion, diced
1/3 cup cooked Italian turkey sausage
1/2 cup mozzarella cheese, grated
salt
Penzeys Pizza Seasonin
Olive oil

Preheat oven to 350°;

Cover a small baking sheet with foil and put the 3 caps on it, sitting up like cups. Combine the zucchini, onion, sausage, seasonings, and a slosh of olive oil. Toss them together well. Load the mushrooms with the filling, top with the cheese and put in the oven to bake for about 20 minutes or until the cap is tender and the cheese is golden brown.