

## MUSHROOM PIZZAS (Gluten Free)

### INGREDIENTS

2 Giant Portabella or Shiitake Capps (per person)      1 Bag fresh Spinach ready to eat  
1 Small Jar Spaghetti Sauce      Crushed fresh Garlic or Garlic Powder  
Shredded Mozzarella Cheese      Optional: Turkey, Ham or other toppings



### DIRECTIONS

Preheat oven to 350°. wrap a cookie sheet or jelly rolls pan in aluminum foil and then spray it with pam or wipe with olive oil. (It greatly helps with clean-up later.) Gently wash two giant mushroom caps and them if needed. Be sure to dry them thoroughly. Place mushroom caps on the cookie sheet gill side up, and bake for about 10 minutes or so. You only want to cook them about 60% done to get the excess water out of them. Remove from the oven and drain off any water pooled in the mushroom caps. (Dab with a paper towel is easiest.) Get a jar of your favorite spaghetti sauce and spoon it inside the mushroom caps. Use enough to cover the gills, but so much that it spills over onto the pan. Lightly sprinkle a little garlic on the sauce. Place fresh clean spinach leaves on top of the sauce. (You can be pretty generous because the spinach will shrink considerably when cooked.) At this point, any other toppings you like. Finally, cover the top with Mozzarella cheese. Return to the oven and always the cheese to lightly brown.

*CREDIT: Recipe by Angel Miller of 2 Angels Mushroom Farm. [2AngelsMushrooms.com](http://2AngelsMushrooms.com)*