



## Portobello Pizzaiola

- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 red onion, sliced
- 3 portobellos, sliced
- 1 14 oz. can of diced tomatoes, no salt added
- 1/2 c red cooking wine
- 1/2 t oregano
- 1/2 t crushed red pepper (optional)
- Dash of salt
- 1 t pressed garlic
- 1-1/2 T olive oil, divided
- 1 t balsamic vinegar
- 1/4 c freshly grated parmesan cheese
- 4 slices Artisan bread or two petite loaves sliced in half

Preheat oven to 375F. In a large skillet heat 1 T of olive oil, garlic, red pepper and oregano over medium heat for one minute. Next add can of diced tomatoes and a dash of salt. Bring to a boil. Add red cooking wine and return to a boil then reduce heat to a simmer. Simmer for five to ten minutes.

Next add the red onion and bring the tomatoes back up to medium heat. Cook for 3-5 minutes. Add the mushrooms and cook for 3 additional minutes. Finally add the bell peppers and cook for a final three minutes. Peppers should be crisp—not soggy.

While the tomatoes are simmering, mix 1/2 T of olive oil with the balsamic vinegar and a dash of oregano. Brush the oil over the bread and place them on a baking sheet. Toast for 10 minutes.

Scoop the veggies onto the bread—recipe makes enough to cover four large slices of bread. Sprinkle with freshly grated parmesan cheese. Serve immediately.