



Portobello Mushrooms with Harissa and  
Fresh Mozzarella  
Wednesday, August 05, 2009

Ingredients:

- Portobello Mushrooms, one to two per person, stems removed
- Cava Mezze Harissa
- Fresh Mozzarella cheese

Directions:

1. Pre-Heat oven to 400°.
2. Place Portobello mushrooms on a baking sheet, rib side up.
3. Spread approximately 1 teaspoon of Cava Mezze Harissa over the rib side of each Portobello mushroom.
4. Place in oven for approximately 15 minutes, or until the mushrooms get soft and bubbly.
5. Remove the baking sheet from the oven and place one or two slices of fresh mozzarella cheese on top of each mushroom.
6. Put the baking sheet back in the oven for about 5 minutes or until the cheese has melted

Serve as an Entrée with a side salad

or

Cut into quarters and serve as an appetizer