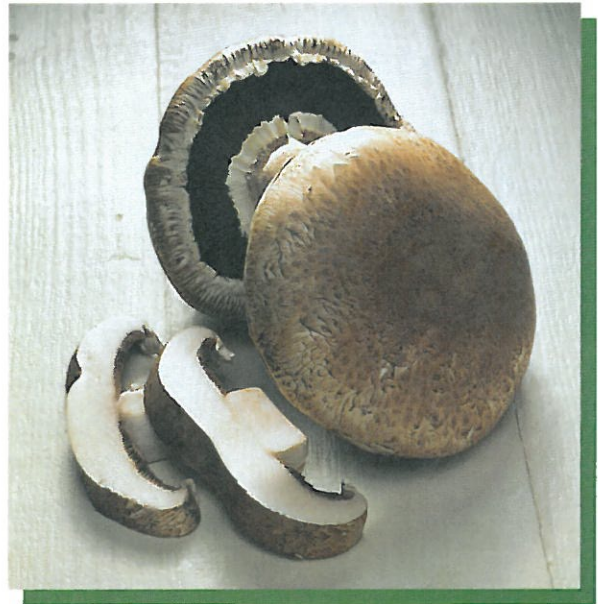


Portabella Mushroom Pizza

- 4 Portabella Mushroom Caps
- ½ c. shredded goat cheese (Gouda)
- 4oz. Chevre goat cheese
- 1 green pepper, sliced thin
- ½ c org. Pizza Sauce
- 1 tsp Italian Seasoning
- 1 c. Turkey sausage, chopped small or
leftover turkey or other meats
- ¼ c. black olives, chopped
- 1 handful chopped fresh spinach leaves
- 4 canned or fresh artichokes, chopped
- 3 cloves garlic, chopped fine
- 3 Tbs. Olive oil



Clean mushroom caps, scrape off gills. Place upside down, close together into baking dish. Spoon over Pizza sauce, then layer with Chevre cheese slices or crumbles, peppers, artichokes, olives, spinach leaves and Turkey sausage. Sprinkle Italian seasoning over top, chopped fresh garlic and last cover with goat cheese. Drizzle with a little olive oil. Bake in oven at 350 degrees for approx: 20-30 minutes.