



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

MUSHROOM PIZZA BITES



Fun stuffed pizza bites everyone can eat! Easy to prepare, too.



02 HR 30 MINS



Serves 4



Featuring

[MUSHROOM ADVENTURES](#)

INGREDIENTS

Mushroom Bites

- 12-15 large mushrooms, cleaned and stems removed (Cremini, Button, or Portobello)
- 2 mini pepperoni links (sliced)
- ¼ cup pizza sauce
- 1 cup mozzarella cheese
- Freshly ground black pepper
- Fresh basil leaves (chopped)

Pizza Sauce

- 5 Roma tomatoes
- 1/2 cup of water
- 1 tbsp olive oil
- 1 tablespoon white sugar

- 1 tablespoon garlic salt
- 1 1/2 teaspoon white vinegar

METHOD

The only appliances needed are a blender, a large pot with a lid, measuring cups/spoons, and a spoon or utensil to stir.

Place tomatoes, water, and olive oil in a blender or food processor; blend until smooth. Transfer tomato mixture to a large pot.

Stir sugar, garlic salt, and vinegar into tomato mixture and bring to a boil. Reduce heat to medium-low and simmer until thickened, 1 to 2 hours, stirring occasionally.

Pour tomato sauce into a clean blender or food processor no more than half full. Cover and hold lid down; pulse a few times before leaving on to blend. Puree in batches until tomato sauce is very smooth.

Preheat oven to 450°F.

Fill each mushroom with about 1 to 2 teaspoons of pizza sauce. Top each mushroom with 1 to 2 tablespoons of mozzarella cheese, then with 2 or 3 pepperoni slices.

Bake for about 15 to 18 minutes or until cheese melts and gets golden on top.

Season with freshly ground black pepper and garnish with basil.