

Shitake Mushroom and Brie Pizza

Category: Italian

Servings: 2

Rating: 10

Source: www.oakshire.com

Description:

Very simple and very good.

Ingredients:

shitake mushroom	1 cup or so
tortilla	2 6-7" flour
garlic	1 large clove, minced finely
butter	2 tablespoons
brie	3 ounces, or so
tomato	1/2 cup, seeded and diced
green onion	1/4 cup, finely chopped

Instructions:

Remove stems from the mushrooms and thinly slice the caps.

Sauté garlic in the butter over medium heat for about a minute and set aside. Place the tortillas in a single layer on a baking sheet and spread the brie evenly over them. Scatter the tomatoes and mushrooms over the cheese and then sprinkle with the green onions. Drizzle the pizzas with the reserved garlic butter and bake in a pre-heated 350° oven until the cheese has melted and the mushrooms are tender, about 10 minutes.

Cut each pizza into 4 wedges and serve immediately.