



FLATOUT FONTINA PORTABELLA PIZZA

Recipe Courtesy of Flatout Wraps and the Mushroom Council

Ingredients:

- 1 Light Italian Herb Flatout
- Olive-oil Cooking Spray
- 1/4 cup balsamic vinaigrette dressing, divided
- 4 ounces fresh Portabella or white button mushrooms
- 2 cups Fontina cheese, shredded

Method:

Preheat oven to 350° F. While oven heats, slice mushrooms into 1/8-inch slices and marinate in 1/8 cup of balsamic vinaigrette dressing for 10 minutes. Coat one side of the Flatout wrap with cooking spray. Lay the coated side down on a nonstick cookie sheet. Bake for about 8 minutes. Remove cookie sheet from oven and top warm Flatout wrap with mushrooms and Fontina cheese. Return to oven and bake for 15 minutes, or until cheese melts. Cut pizza immediately into 6 squares, or 16 wedges for appetizers, and enjoy!

Yield: 1 portion