



## **PORTOBELLO MUSHROOM STACK**

*Prep. time 15 minutes | Cooking 20-25 minutes | Serves 4*

Mild Cheddar Style slice, Portobello Mushroom, tomato and basil stack, piled high.

### **Ingredients**

200g pack Mild Cheddar style slices (8 slices)  
4 Portobello mushrooms  
4 medium tomatoes  
pine nuts  
25g bunch fresh basil

### **Cooking Method**

#### **Preparation**

Lay each mushroom flat on a board and holding your hand flat on top cut through from one side to the other. Do this twice so you have three slices which when put back together again form a mushroom. Slice the tomatoes about a 1/4" thick. Pick the basil into leaves

#### **Method**

Line a large baking tray with greaseproof paper. Place the bottom slice (stalk) of each mushroom on the paper, top with slices from half a tomato, a basil leaf, sprinkle with pine nuts and top with Cheese slice. Add the middle slice and repeat. Finally, top with the last mushroom slice and bake in a pre-heated oven for 20-25 minutes. Serve with a crispy salad.

