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MUSHROOM, ARUGULA AND GOAT CHEESE FLATBREAD

by Living Lou

This recipe for flatbreads is the perfect springtime dish. The mushrooms make this dish hearty and filling, making it the perfect dinner for busy nights.

Prep Time: 10 mins | Cook Time: 7 mins | Serves: 4

INGREDIENTS

- 4 small naan breads
- 2 tsp olive oil
- 2 tbsp butter
- 2-225g pkg. Sliced button mushrooms
- 2 cloves garlic, thinly sliced
- ¼ tsp salt
- 2 tsp fresh thyme leaves
- Arugula
- Goat cheese
- Aged balsamic vinegar



METHOD

1. Preheat oven to 400F. Brush both sides of naan breads with olive oil. Bake in the oven for 5-7 minutes.
2. Meanwhile, in a large pan, heat butter over medium heat. Add garlic, mushrooms and salt, cook until browned, about 5-7 minutes, stirring occasionally. Remove from heat and stir in fresh thyme.
3. Divide mushrooms evenly between naan, top with a handful of arugula, sprinkle with goat cheese and drizzle with aged balsamic vinegar. Slice and serve.



Blogger **RECIPE**

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