

# Tomato and Mushroom Focaccia

**Prep Time:**15 min

**Start to Finish:**35 min

**makes:**16 servings

- 1 tablespoon olive oil
- 6 oz crimini mushrooms, sliced
- 1 focaccia bread (10 to 12 inch)
- 3/4 cup shredded mozzarella cheese (3 oz)
- 1 can (14.5 oz) Muir Glen® organic diced tomatoes, drained
- 2 to 3 tablespoons chopped fresh basil leaves

## Instructions

1. Heat oven to 350°F. In 8-inch skillet, heat oil over medium heat. Cook mushrooms in oil 3 to 4 minutes, stirring frequently, until tender. Drain if necessary.
2. On ungreased cookie sheet, place bread. Sprinkle 1/2 cup of the cheese on bread. Top with mushrooms and tomatoes. Sprinkle with remaining 1/4 cup cheese.
3. Bake 15 to 20 minutes or until cheese is melted and bread is hot. Sprinkle with basil.

High Altitude (3500-6500 ft): Heat oven to 375°F.



## Nutritional Information

**1 Serving:** Calories 110 (Calories from Fat 40); Total Fat 4 1/2g (Saturated Fat 1g, Trans Fat 0g); Cholesterol 0mg; Sodium 290mg; Total Carbohydrate 15g (Dietary Fiber 0g, Sugars 0g); Protein 4g **Percent Daily Value\***: Vitamin A 0%; Vitamin C 0%; Calcium 4%; Iron 6% **Exchanges:** 1 Starch; 0 Other Carbohydrate; 0 Vegetable; 1 Fat **Carbohydrate Choices:** 1

\*Percent Daily Values are based on a 2,000 calorie diet.