



Portobello, Broccoli & Red Pepper Melts

Serves 4

1 small head broccoli, cut into small florets (stalk discarded)

1 tbl. olive oil

Coarse salt and ground pepper

4 portobello mushrooms (stems removed), sliced ½ inch thick

2 red bell peppers (ribs and seeds removed), sliced ½ inch thick

¼ cup light mayonnaise

1 small garlic clove, crushed through a press

4 thick slices country bread

4 ounces Gouda cheese, thinly sliced

Heat broiler, with rack set 4 inches from heat. On a rimmed baking sheet lined with aluminum foil, toss broccoli with oil; season with salt and pepper. Broil, tossing once or twice, until broccoli begins to char, 4 to 6 minutes.

Add mushrooms and bell peppers to sheet; season with salt and pepper, and toss to combine. Broil, tossing once or twice, until vegetables are tender, 8 to 10 minutes more; set aside.

Meanwhile, in a small bowl, combine mayonnaise and garlic; season with salt and pepper. Place bread on a work surface. Dividing evenly, spread with mayonnaise mixture, and top with vegetables, then cheese. Place on a baking sheet, and broil until cheese is melted and lightly browned, 2 to 4 minutes.

Credit – Martha Stewart Living