



Wild Mushroom Appetizer Pizza

READY IN



35 min.

SERVINGS



48

CALORIES



41 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 tablespoon butter
- ☐ 4 oz fontina shredded
- ☐ 1 lb mushrooms wild fresh assorted cut into 1/4-inch-thick slices (shiitake, oyster, crimini)
- ☐ 1 leaves thyme leaves fresh
- ☐ 1 teaspoon olive oil
- ☐ 13.8 oz pizza dough refrigerated canned
- ☐ 48 servings salt and pepper to taste
- ☐ 4 oz mozzarella cheese shredded
- ☐ 1 teaspoon thyme leaves dried crushed

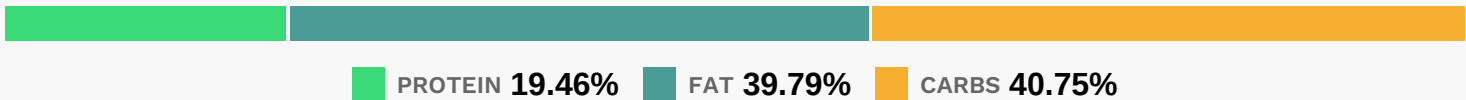
Equipment

- ☐ frying pan
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 400F.
- ☐ Brush large cookie sheet with oil. Unroll dough; place on oiled cookie sheet. Starting at center, press out dough into 15x10-inch rectangle.
- ☐ Bake 8 to 10 minutes or until crust is very light brown.
- ☐ Meanwhile, in 12-inch skillet, heat butter over medium-high heat until melted.
- ☐ Add mushrooms; cook about 6 minutes, stirring frequently, until well browned; drain. Stir in thyme, salt and pepper.
- ☐ Spread cream cheese evenly over crust.
- ☐ Sprinkle fontina cheese over cream cheese.
- ☐ Spread cooked mushrooms over cheese.
- ☐ Sprinkle mozzarella cheese over mushrooms.
- ☐ Bake 10 to 12 minutes longer or until cheese is melted and crust is golden brown. Cool 5 minutes.
- ☐ Cut into 8 rows by 6 rows.
- ☐ Sprinkle with thyme leaves.

Nutrition Facts



Properties

Glycemic Index:3.67, Glycemic Load:0.1, Inflammation Score:-1, Nutrition Score:1.140434778255%

Flavonoids

Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg

Nutrients (% of daily need)

Calories: 41.3kcal (2.07%), Fat: 1.87g (2.87%), Saturated Fat: 0.89g (5.58%), Carbohydrates: 4.3g (1.43%), Net Carbohydrates: 4.08g (1.48%), Sugar: 0.75g (0.84%), Cholesterol: 4.61mg (1.54%), Sodium: 289.66mg (12.59%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.05g (4.11%), Vitamin B2: 0.05mg (2.94%), Calcium: 25.67mg (2.57%), Phosphorus: 24.8mg (2.48%), Selenium: 1.62µg (2.32%), Vitamin B3: 0.35mg (1.74%), Iron: 0.3mg (1.65%), Vitamin B12: 0.1µg (1.63%), Copper: 0.03mg (1.57%), Vitamin B5: 0.16mg (1.55%), Zinc: 0.2mg (1.35%), Vitamin A: 50.94IU (1.02%)