Mushroom flatbread

Mushroom Flatbread Roasted Cremini and Button Mushrooms with a Roasted Vidalia Onion Spread topped with a Fontina and Asiago cheese finished with Balsamic Reduction and fresh Herbs – Disney’s Mama Melrose ristorante

Try:

Ingredients

* 2 Naan slices whole
* 8oz cremini (baby bella) mushrooms, sliced thinly
* 1/2 yellow onion, thinly sliced
* 1/2 TBS butter
* 2 oz goat cheese crumbles
* 1/2 cup balsamic vinegar
* 1 and 1/2 TBS brown sugar
* 2 tsp dried thyme
* 1 TBS olive oil
* salt and pepper

Vidalia Onion

Preheat oven to 400 degrees F (200 degrees C).

Peel and core onions, then slice halfway through. Place onions on sections of aluminum foil large enough to wrap them completely. Place a bouillon cube in the center of each onion; place pat of butter on top. ...

Roast in preheated oven for 15 minutes.

For the glaze

1. Mix balsamic vinegar with brown sugar in a saucepan over medium heat, stirring constantly until sugar has dissolved.

2. Bring to a boil, reduce heat to low, and simmer until glaze is reduced by half, about 20 minutes. Set aside.

For flatbreads

1. Preheat oven to 400 degrees F.

2. In a large skillet, add butter to skillet and melt over medium heat. Then add mushrooms and onions and saute over medium/high heat for 3 minutes, stirring occasionally. Add thyme, salt, and pepper, and saute for a few more minutes or until onions are translucent and mushrooms are cooked and soft. Turn off heat and set aside.

3. Brush the tops of the Naan with the olive oil so the top is coated. Then add half of the mushrooms/onions to the top of each bread, spreading evenly over the top. Sprinkle 1 oz goat cheese crumbles to each naan.

4. Place flatbreads on a parchment lined baking sheet, and place in oven for 6-8 minutes, or until cheese is softed. \*You do not want to overcook so watch carefully for browning on the bread. Remove from oven.

5. Drizzle 1 TBS of balsamic glaze over each flatbread. Cut into halves or fourths and serve warm.