



Antipasto Flat Mushrooms Preparation: 15 minutes; Cooking 15 minutes; Serves 4



4 large (about 125g each) flat mushrooms, trimmed
1 /4cup olive oil
1 1/2 cups fresh breadcrumbs
3 large marinated artichokes, thinly sliced
60g semi-dried tomatoes, chopped
60g roasted marinated capsicums, chopped
80g pitted black olives, chopped
60g Greek feta cheese, crumbled
2 tbs fresh thyme leaves
ground black pepper, to taste
sliced crusty bread, to serve

Preheat a grill on medium-high heat.

Brush both sides of the mushrooms with 1 tbs oil. Place the mushrooms, stalk-side up, onto the grill tray, place under the grill & cook for 6 minutes or until tender. Meanwhile, to make the antipasto mixture, heat the remaining oil in a large frying pan over medium-high heat. Add the breadcrumbs & cook, stirring frequently, for 5-6 minutes or until golden.

Add the artichokes, tomatoes, capsicums & olives to the frying pan & cook, stirring occasionally, for 2-3 minutes or until warmed through. Remove from heat & stir in the feta & thyme.

To serve, place the mushrooms onto serving plates, top with the antipasto mixture. Season with pepper & serve with sliced crusty bread.

Note: Marinated artichokes, semi-dried tomatoes & roasted marinated capsicums are available from delicatessens, gourmet food stores & some supermarkets.