



## Pizza-bellas



1/2 of recipe (1 pizza-bella): 118 calories, 4.75g total fat (2g sat. fat), 487mg sodium, 7.5g carbs, 1.75g fiber, 3g sugars, 11.5g protein

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**Prep:** 10 minutes    **Cook:** 20 minutes

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## Ingredients

2 sticks light string cheese  
2 large portabella mushrooms, stems chopped and reserved  
1/4 cup canned crushed tomatoes  
1/2 tsp. chopped garlic  
Dash Italian seasoning  
8 slices turkey pepperoni, chopped  
2 tbsp. sliced black olives

## Directions

Preheat oven to 400 degrees. Spray a baking sheet with nonstick spray.

Break each string cheese stick into thirds and place in a blender or food processor--blend at high speed until shredded. (Or pull into shreds and roughly chop.)

Place mushroom caps on the sheet, rounded sides down. Bake until slightly tender, about 8 minutes.

Remove sheet, but leave oven on. Blot away excess moisture from mushroom caps.

In a small bowl, mix crushed tomatoes, garlic, and Italian seasoning. Divide mixture between mushroom caps, and sprinkle with cheese. Top with chopped mushroom stems, pepperoni, and olives.

Bake until mushrooms are tender, filling is hot, and cheese has melted, 8 to 10 minutes. Enjoy!

**MAKES 2 SERVINGS**

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