**PERSONAL PORTABELLa Lasagna**

*Serves 4*

**INGREDIENTS**



* 4 large Portabella mushroom caps
* 4 Tbls. olive oil
* ¼ cup cottage cheese
* ¼ cup part-skim ricotta cheese
* 1 clove garlic, minced
* 4 Tbls. chopped fresh basil
* ½ cup sun-dried tomatoes
* 4 Tbls.+ tomato sauce
* ½ cup mozzarella
* Fresh ground pepper

**INSTRUCTIONS**

1. Brush both sides of the mushroom caps with olive oil.
2. Spray large skillet and heat over medium heat. Sear mushrooms on both sides until most of the moisture has evaporated (4-5 minutes per side).Remove mushrooms from skillet and place on a plate.
3. Mix cottage, ricotta cheese and garlic in a bowl. Fill mushroom caps with cheese mixture, topping with basil, sun-dried tomatoes, sauce, mozzarella and pepper, dividing all ingredients evenly between the 4 caps.
4. Broil for 1-2 minutes until cheese melts and serve.

Recipe from: www.judymatusky.com