



Season 9 - Episode 910

## Italian

### Portabella Caprese

Portabella Caprese is a Portabella mushroom cap, grilled with olive oil, salt and pepper and garlic.

1. After the Portabella is either grilled or cooked in a pan on both sides let it cool.
2. In a bowl mix together diced fresh Roma tomatoes, chopped basil and small fresh mozzarella balls. Drizzle balsamic vinaigrette into the mixture.
3. Plate the cooled portabella and simply spoon the tomato, mozzarella and basil mixture over the portabella .

### Madeline's Cauliflower Pie

1. Steam cauliflower pieces until they are soft, but not mushy.
2. Mix together in a bowl, 4 eggs, Italian seasoning mix (*Good Seasons* packets work really well) just enough to season the egg mixture, splash of milk and a 1/2 cup of grated parmesan cheese.
3. Mix together like an omelet mixture.
4. Pour into pan on medium heat; add steamed cauliflower, lightly mix and cover. Let cook until it looks like a frittata or quiche. Put a large plate upside down over pan; flip the pan over so the brown side of the pie is now face up. Cut into pie shape pieces and sprinkle parmesan as topping.