Pesto and Marinated Mushroom Flatbread

**Ingredients & Directions for Pesto**

- 2 cups basil
- ¼ cup pecans
- ¼ cup nutritional yeast, or to taste
- ¼ - ½ cup olive oil
- 1 – 2 cloves garlic
- Salt and pepper to taste

1. Blend all ingredients

**Ingredients for Mushroom Marinade**

- 20 oz mushrooms, cleaned and sliced (choose your favorites)
- 1 cup balsamic vinegar
- ½ cup olive oil
- 2 TB tamari
- 2 cloves garlic, minced
- 2 tsp cumin
- ½ tsp each salt and pepper

**Ingredients for Mushroom Marinade**

1. Mix all marinade ingredients together and toss mushrooms in the marinade until completely coated.
2. Let sit for ½ hour or more, stirring occasionally.
3. Place slices on a skillet and cook until starting to brown. Flip and repeat.
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Ingredients for Flatbread
2 large flatbread
1/2 red onion, sliced and sautéed
1/2 cup sundried tomatoes
1/4 tsp each of salt and pepper

Directions
1. To assemble, top each flatbread with pesto and veggies.
2. Cook at 350° for 10 minutes or until browned on edges and the veggies are crisp.

Tips
- The different components to this recipe can be isolated and used in a variety of ways - try a Mediterranean-style orzo or risotto instead of the flatbread, dip veggies in the pesto, use the mushrooms as the pièce de résistance on top of a homemade curry or soup. Anything goes!
- This recipe can be used for small bite apps or as a main course. It's a crowd-pleaser, even for the mushroom naysayer!