



Roasted Mushrooms with Tomato Sauce





Ingredients:

- 1 head of red onion, sliced
- 1 small green bell pepper, chopped
 - 1 clove of garlic, crushed
 - 2 tbsp of olive oil
- 100 gr of mushrooms, sliced
- 200 ml of chopped tomatoes from a can
 - 1 tsp of salt • 1 tsp of black pepper
- 1 tsp of dried oregano • 1 tsp of chilli flakes
 - 50 gr of Gouda, chopped



Instructions

In a hot pan, with olive oil, start by frying the onions and garlic.

After 2 minutes you can add in the mushrooms and green peppers.

Season with salt and pepper.

After 5 minutes you can add in the chopped tomatoes, dried oregano and chilli flakes.



Instructions

Lower the heat and let it simmer for 3 minutes.

Now transfer into a baking dish and top with **GreenVie Gouda** flavour.

Bake in a preheated oven, set to grill 200°C, for about 5 minutes.

Take it out and enjoy!

