

CHEESY MUSHROOM BUNS WITH SUN-DRIED TOMATOES & BACON

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COOK TIME: 25mins

YIELD: 6 buns

CALORIES: 299 kcal (PER SERVING)

INGREDIENTS

3 kaiser rolls or French buns
150 g/5.3 oz cremini mushrooms, sliced
60 g/2.1 oz sun-dried tomatoes, drained,
oil reserved
60 g/2.1 oz smoked bacon bits
150 g/5.3 oz grated mozzarella
3 tbsp oil reserves from the sun-dried tomatoes
2 garlic cloves, minced
1 tsp salt, black pepper, smoked paprika
6 fresh sage leaves, chopped, extra for topping
2 tbsp pine nuts, optional
1/2 tsp crushed red pepper flakes

DIRECTIONS

Preheat the oven to 180°C/350°F.

Cut the buns in half. Gently push the center of each bun, with your finger tops, until there is a hole large enough to add the filling.

Heat 1 tbsp oil in an ovenproof skillet set over medium heat. Add bacon, cook until it starts to brown.

Add mushrooms and fry for 5 minutes. The mushrooms will start to release moisture, after this, add the remaining oil and garlic. Lower the heat and cook for 1-2 minutes. When mushrooms start to brown, season with salt, pepper and smoked paprika.

Stir in sage leaves and half of the sun-dried tomatoes. Transfer the mixture to a bowl.

In the same skillet, arrange the buns. Divide mozzarella, add mushroom mixture and top with the remaining sun-dried tomatoes. Finish off with extra sage leaves, pine nuts and red pepper flakes.

Transfer to the oven and bake for 10 minutes, or until the mozzarella is melted. Serve!

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