

# Arugula Topped Mushroom Flatbreads

## Ingredients (*Total Cost: \$9.51*)

- 2 pizza doughs (I purchased mine from Trader Joe's) (*\$2.58*)
- 20 oz. mushrooms, any type(s) (*\$4.28*)
- 1 tbsp. + 1 tsp. olive oil (*\$0.12*)
- 2 cloves garlic (*\$0.18*)
- ½ small onion (*\$0.25*)
- 1 7 oz. bag of pre-washed arugula (*\$1.99*)
- 1 tbsp. balsamic vinegar (*\$0.10*)
- Salt, to taste (*\$0.01*)

## Steps

1. Preheat the oven to 425°F (220°C). Prepare two large baking trays with a silicone mat or a little grease.
2. While the oven is preheating, mince the garlic, dice the onion, and wash and slice the mushrooms. Heat a teaspoon of oil in a large skillet, and cook the garlic, onion, and mushrooms, along with some salt, for about 5 minutes, or until the mushrooms have lost some moisture.
3. Cut each of the pizza doughs in half to create four portions. Stretch the doughs out into squares, placing them on the prepared baking sheets. Sprinkle a little salt on the crusts, and top with the cooked mushrooms. Place in the preheated oven for around 15 minutes, or until the crusts are cooked and slightly browned on the bottoms.
4. While the flatbreads are cooking, place the arugula in a mixing bowl, add 1 tbsp. of olive oil and 1 tbsp. balsamic vinegar and toss well, so that all of the greens are coated. Once the flatbreads are baked, remove from the oven and top with a generous portion of arugula. Slice and serve warm.

