

# Main Course

## Open Faced Mushroom Brie Melt

*\* Vegetarian*

This is an easy dish to make that is sure to wow your guests. It works well as an appetizer or alongside a salad for a complete meal.

### You'll Need

- 2 tablespoons olive oil
- 1 1/2 cups assorted mushrooms of choice, finely chopped
- 1 teaspoon minced garlic
- 1/2 cup finely diced onion
- 1 tablespoon red wine vinegar
- Salt and pepper as needed
- 2 tablespoons finely chopped parsley
- 4 slices country bread
- 4 slices brie cheese



### Directions

- Heat the oil in a skillet and add the mushrooms, garlic, onion, vinegar, water, salt, and pepper. Cover and cook 3 minutes.
- Remove the cover and cook until mushrooms are tender, another 5 minutes.
- Remove from the heat, transfer the mushrooms to a bowl and add the parsley.
- Toast or grill the bread.
- Preheat a broiler. Place the bread on a baking sheet and top with mushrooms.
- Lay a piece of cheese on top and place under the broiler until melted.
- Serve immediately.

### Play with Your Food

- Change up the fresh herbs. Try tarragon or rosemary instead.
- Use red onion instead of white onion.