



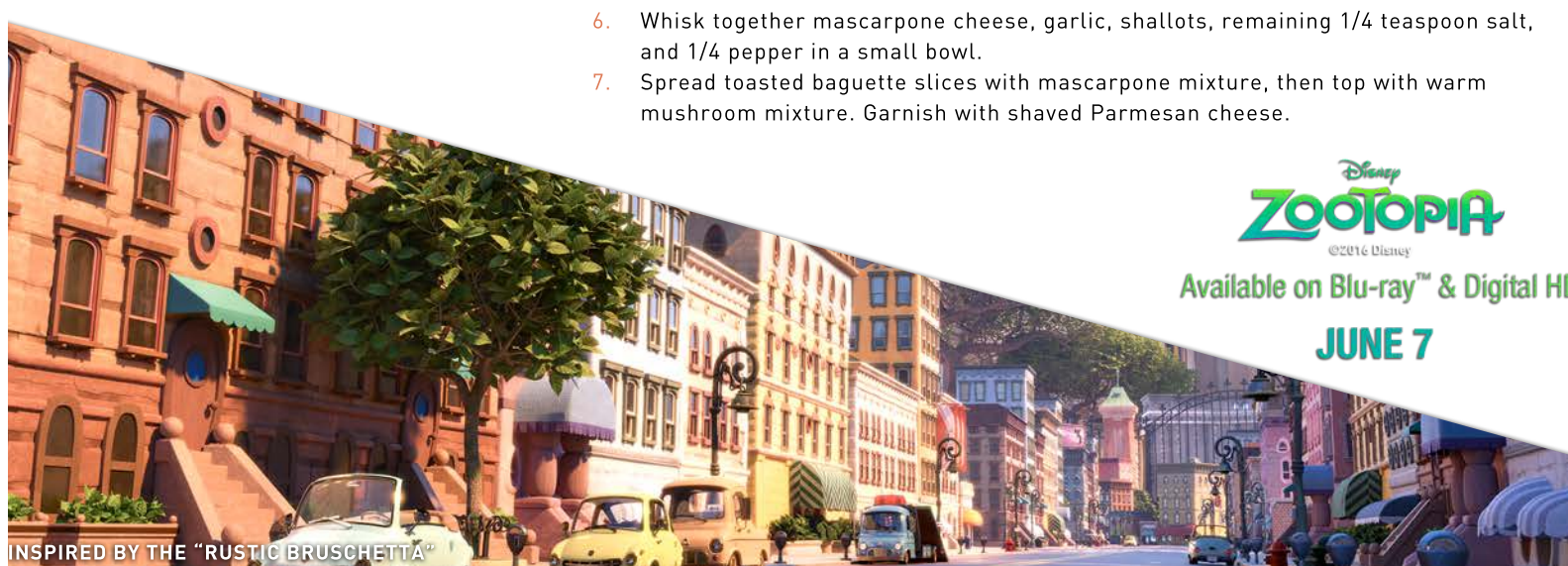
LITTLE RODENTIA RUSTIC BRUSCHETTA

INGREDIENTS *(serves 6-8 as starter)*

- 1 large onion, sliced
- 7 tbsps olive oil, divided
- 1/2 tsp coarse salt, divided
- 1/2 cup sliced shiitake mushrooms
- 1/2 cup sliced crimini mushrooms
- 1/2 cup sliced artichoke hearts
- 1/4 cup sliced sun-dried tomatoes
- 1 medium French baguette
- 1 cup mascarpone cheese
- 3 cloves minced garlic
- 1/2 shallot, minced
- 1/4 tsp coarsely ground black pepper
- shaved parmesan cheese, for garnish

INSTRUCTIONS

1. Preheat oven to 400°F.
2. Combine onion and 2 tablespoons olive oil in large sauté pan over medium heat. Add 1/4 teaspoon salt and cook 2 to 3 minutes. Reduce heat to low and cook until onions are soft and golden brown, about 20 minutes, stirring occasionally.
3. Meanwhile, toss mushrooms and artichoke hearts with 3 tablespoons olive oil on a medium baking sheet. Roast for 10-15 minutes until golden brown. Remove from oven and reduce oven temperature to 300°F.
4. Combine caramelized onions, mushrooms, artichoke hearts, and sun-dried tomatoes in a large bowl. Set aside and keep warm.
5. Cut baguette into 1/4-inch-thick slices. Place slices on a large baking sheet and drizzle with remaining 2 tablespoons oil. Bake for 15-20 minutes, until crisp but not browned. Set aside.
6. Whisk together mascarpone cheese, garlic, shallots, remaining 1/4 teaspoon salt, and 1/4 pepper in a small bowl.
7. Spread toasted baguette slices with mascarpone mixture, then top with warm mushroom mixture. Garnish with shaved Parmesan cheese.



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