

## Portabello, Broccoli, and Red Pepper Melts

You could easily substitute a smaller amount of olive oil for mayo to lighten this recipe up. Combine the olive oil with garlic, salt and pepper and drizzle on bread. If you need to omit cheese, this recipe also works as almost a bruschetta.

1 head broccoli, cut into small florets  
1 T. olive oil  
Salt and ground pepper  
4 portobello mushrooms (stems removed), sliced 1/2 inch thick  
2 bell peppers (ribs and seeds removed), sliced 1/2 inch thick  
1/4 c. light mayonnaise  
1 small garlic clove, finely minced  
4 thick slices country bread  
4 ounces Gouda cheese, thinly sliced

Heat broiler, with rack set 4 inches from heat. On a rimmed baking sheet lined with aluminum foil, toss broccoli with oil; season with salt and pepper. Broil, tossing once or twice, until broccoli begins to char, 4 to 6 minutes. Add mushrooms and bell peppers to sheet; season with salt and pepper, and toss to combine. Broil, tossing once or twice, until vegetables are tender, 8 to 10 minutes more; set aside. Meanwhile, in a small bowl, combine mayonnaise and garlic; season with salt and pepper. Place bread on a work surface. Dividing evenly, spread with mayonnaise mixture, and top with vegetables, then cheese. Place on baking sheet, and broil until cheese is melted and lightly browned, 2 to 4 minutes

*Adapted from [www.marthastewart.com](http://www.marthastewart.com)*