

Artichoke & Mushroom Toast

Taste of Home

- 36 slices French bread baguette (1/2 inch thick)
- 3 T. Olive Oil, divided
- 1/2 lb. sliced fresh mushrooms
- 1/2 lb. sliced baby portobello mushrooms
- 1/2 tsp. Italian seasoning
- 2 T. butter
- 6 garlic cloves, minced
- 1 jar (7.5 oz) marinated quartered artichoke hearts, drained
- 1/3 c. mayonnaise
- 1 T. Parmesan cheese, shredded
- 2 c. Swiss cheese, shredded

Place bread on baking sheets; brush with 2 tablespoons oil. Broil 4-6 inches from heat for 1-2 minutes or until lightly toasted.

In a large skillet, sauté mushrooms with Italian seasoning in butter and remaining oil until tender. Add garlic; cook 1 minute longer. Remove from heat and set aside.

Place artichokes in a food processor; cover and process until finely chopped. Add mayonnaise and Parmesan cheese; cover and process until blended. Spread over toast slices; top with mushrooms and sprinkle with Swiss cheese.

Bake at 350 degrees for 4-6 minutes or until cheese is melted.

Yield 3 dozen