

# Mushroom and Taleggio-stuffed Ciabatta



**Serves 4    Prep 20 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

300g chestnut mushrooms, sliced  
1 ciabatta loaf or 4 ciabatta rolls  
4 tbsp fresh green pesto  
1 jar roasted red peppers, drained  
1 block taleggio, trimmed and sliced  
butter  
a handful of salad leaves

1. Melt a knob of butter in a pan then add the mushrooms. Cook gently until soft, then turn up the heat to remove any excess liquid.
2. Heat the oven to 200C/Fan 180C/ Gas 6. Split the ciabatta in half then spread both sides with the pesto. Layer up the pepper, taleggio and mushrooms. Put the top on and wrap in foil.
3. Bake for 20 mins, then unwrap and add the salad leaves on top of the mushrooms. Cut into 4 and serve with fries or wedges.