

CAMBOZOLA Tomato Mushroom Raclette Skillets



Ingredients:

Recipe for 12 skillets

250 g CAMBOZOLA Classic

200 g mushrooms

5 vine tomatoes

10 sprigs basil

Preparation:

1. Wash, clean and dice the tomatoes. Clean the mushrooms, then slice them thinly. Wash the basil and shake to dry. Pull the leaves off the stems and chop finely, reserving a few leaves to use as garnish. Combine tomatoes, mushrooms, and chopped basil. Slice CAMBOZOLA into small cubes.
2. Divide the mushroom and tomato mixture among the raclette skillets. Sprinkle the CAMBOZOLA over the top and place under the hot raclette grill for approx. 5 minutes to cook. Garnish skillets with the remaining basil.

Prep time: approx. 20 minutes

Energy content per skillet approx. 410 kJ, 100 kcal. Protein: 4 g, fat: 9 g, carbs: 1 g

