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## [Portobello and Pepper Sandwiches with Pesto Spread](#)



[Any Nature's Own Bread](#)

For an easy sandwich with gourmet taste, toasted Nature's Own Bread is spread with a mixture of pesto and cream cheese, then topped with sautéed peppers, onions and mushrooms.

**Prep Time:**

12  
MIN

**Cook time:**

13  
MIN

**Total Time:**

25  
MIN

**Number of Ingredients:**

7

**Servings:**

2

**Level:**

Medium

**Ingredients:**

4 slices of any Nature's Own Bread, toasted

1 medium red bell pepper, cut into strips

1 cup thinly sliced red onion

2 small portobello mushrooms, stems removed

1/4 cup (2 ounces) light cream cheese

3 tablespoons prepared basil pesto

2 tablespoons light balsamic vinaigrette

**Instructions:**

Heat 1 tablespoon vinaigrette in large nonstick skillet over medium-high heat until hot.

Add bell pepper and onion; cook 5 minutes or until tender, stirring often.

Remove from skillet; cover and set aside.

Brush both sides of mushrooms with remaining 1 tablespoon vinaigrette.

Cook in same skillet over medium heat 4 minutes per side or until tender.

Meanwhile combine cream cheese and pesto in small bowl.

Spread evenly over 1 side of each bread slice.

Layer 1/2 of peppers and onions over 2 bread slices.

Top each with 1 mushroom, remaining peppers, onions and bread slices.

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**Source URL:** <https://www.naturesownbread.com/recipe/portobello-and-pepper-sandwiches-pesto-spread>