

# chattavore

## CHEESY MUSHROOM ARTICHOKE MELT

Prep Time: 5 minutes

Cook Time: 25 minutes

Yield: 2-4 servings

- 2 tablespoons unsalted butter, divided
  - 1 large yellow onion, thinly sliced
  - 1 teaspoon sugar
  - 1/2 teaspoon salt
  - 4 ounces button or crimini mushrooms, wiped clean and thinly sliced
  - 1 cup artichoke hearts, well drained and thinly sliced
  - salt and pepper, to taste
  - 4 slices sturdy bread, such as a hearty wheat or country bread
  - 2 tablespoons mayonnaise
  - 2 teaspoons Dijon mustard
  - 4 ounces cheese-Gruyere, muenster, havarti, or provolone would all work well here (I used slices)
1. Melt one tablespoon of the butter in a medium skillet over medium heat. Add the onion, sugar, and salt. Cook, stirring frequently, until caramelized, reducing heat if the onions start to brown too quickly. This should take about twenty minutes.
  2. While the onions are cooking, heat the remaining butter in another medium skillet. Add the mushrooms and cook until browned. Add the artichokes and cook until warmed through. Add salt and pepper to taste.
  3. In a small bowl, combine the mayonnaise and mustard. Preheat the broiler and place the slices of bread under the broiler until lightly toasted. Remove from the oven but leave the broiler on. Spread the mayo-mustard mixture on the toasted bread.
  4. Divide the onions among the bread slices then divide the mushroom-artichoke mixture among the bread slices. Top with the cheese. Place under the broiler until the cheese is melted and beginning to brown. Serve immediately.