Mushroom and Burrata Crostini

1 small French bread loaf
1 whole garlic clove, skin removed
¼ cup thinly sliced onion
1 clove garlic, smashed and minced
2 cups whole baby portobellos, stalks removed, caps thinly sliced
½ cup baby arugula
Salt and pepper to taste
1 tablespoon extra-virgin olive oil
4 pieces of burrata or fresh mozzarella cheese, softened to room temperature

1. Preheat oven to 375°F.
2. Slice bread loaf at a bias for 6 slices. Rub one side with whole, peeled garlic clove. Toast in oven on top rack for about 5 minutes. Remove from oven and set aside.
3. In a medium fry pan, add extra-virgin olive oil and heat over medium high heat.
5. Spread burrata or mozzarella over toasted bread and top with mushroom mix. Serve immediately.