



Cheesy Stuffed Mushrooms

What you Need

15-20 baby bell mushrooms
¼ cup canola oil
3 Garlic cloves (crushed)
1/2 tsp. Black pepper (1/2 tsp. salt optional)
3 oz. Cream cheese softened
1 1/2 Cup mozzarella cheese (shredded)
1 Cup fresh parmesan cheese (shredded and divided into 2- ½ cups)
½ tsp. Italian seasoning
Baking sheet
4 small crocks to hold 4-5 mushrooms each, depending on size (4 oz. ramekins)

Small bowl
Medium bowl
Non-stick cooking spray
Frying pan

Before You Start

Preheat oven to 400 °. Spray inside ramekins with cooking spray, place on baking sheet. Clean the mushrooms (be gentle) and pat dry. Remove the stems from the mushroom caps and use a spoon to scoop out the inside of the mushrooms, set aside what you remove.

Let's Make It!

Finely chop the stems and insides of the mushrooms and put them into a small bowl. In a skillet over medium heat add oil, garlic, chopped mushrooms, salt, pepper and Italian seasonings and sauté' until garlic is soft (about 1-2 minutes). Remove from skillet and let it cool (about 2-3 minutes). When cooled add it all to a small bowl. Stir to combine and set aside.

Using the medium mixing bowl add ½ cup of parmesan cheese, all of the cream cheese, all of the mozzarella cheese and mix well to combine, add the cooked mushroom mixture.

Using a spoon fill the mushroom caps with the cheesy mushroom filling, and place equal count of stuffed mushroom caps into the crocks. Evenly sprinkle the tops with the remaining parmesan. Bake for 20-30 minutes, or until the top is golden and the mushrooms are semi soft. If the cheese is getting too brown loosely cover with aluminum foil.

Serves 4

***Katies Tidbits**- Garnish with chopped parsley. Try different cheese combinations. Eat it as a main course, it's perfect with a small salad.