

Recipe

STUFFED MUSHROOMS



INGREDIENTS

- 16oz Whole Brown Mushrooms
- 1 medium Zucchini
- 1/2 Yellow Onion
- 2 tbsp Premade Pesto Sauce
- 8oz Cream Cheese
- 1 C Shredded Parmesan Cheese
- 2 C Crackers
- 1 tsp Salt
- 1/2 tsp Garlic Powder
- Pepper to taste



DIRECTIONS

- Preheat the oven to 375 degrees.
- Finely chop zucchini and onion, about 1/4 inch pieces. Place in a pan on the stove and sauté in your oil of choice. Once browned, put in large bowl.
- Add all other ingredients, except the mushrooms, to the bowl and mix with clean hands. A thick filling should be forming.



GOOD Batch MAMA



DIRECTIONS CONTINUED:

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***Note:** If your filling is not thick and pliable you can add more crackers than the recipe calls for.

- Set the mixture aside. Using a small teaspoon, remove middles from whole mushrooms.
- Take the filling from the bowl and stuff each mushroom individually.
- On a greased cookie sheet, placed the stuffed mushrooms stuffing side up.
- Place mushrooms, uncovered, in the the oven for 17-23 minutes or until lightly golden brown on top.
- Serve Immediately.



GOOD Batch MAMA