

Ricotta Stuffed Mushrooms



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Recipe by: Laura Vitale

Makes 20

Prep Time: minutes

Cook Time: minutes

Ingredients

__ 20 Cremini Mushrooms, trimmed and gills removed with a small teaspoon

__ ½ Cup of Ricotta Cheese

__ 1 Tbsp of Fresh Chopped Parsley

__ ¼ tsp of Lemon Zest

__ Salt and Pepper to taste

__ ¼ Cup of Freshly Grated Parmigiano Reggiano, plus a little more for sprinkling on top

__ 1 Tbsp of Olive Oil plus a little more to drizzle over the top

__ Balsamic Glaze

1) Preheat your oven to 425 degree.

2) In a large bowl mix together the ricotta, ¼ cup of parmiggiano, lemon zest and salt and pepper to taste.

3) Place the mushrooms in a baking dish and toss them in 1 tbsp of olive oil. Arrange them cut side up, add a little of the balsamic glaze in the bottom of each one. Top with a teaspoon of the ricotta filling.

4) Sprinkle some bread crumbs over top of the ricotta filling and add some grated parmiggiano over the top of the bread crumbs. Drizzle a little olive oil over the whole thing and bake for about 15 to 20 minutes or until golden brown.

Wait 10 minutes before serving. Enjoy!

