

Breadcrumb Stuffed Mushrooms



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Recipe by: Laura Vitale

Serves 8 to 10

Prep Time: minutes

Cook Time: minutes

Ingredients

- __ 2 lbs of Large Cremini Mushrooms or White Button Mushrooms, cleaned
- __ 1 ½ cups of Homemade Fresh Breadcrumbs
- __ ½ cup of Parmigiano Reggiano
- __ 3 Cloves of Garlic, minced
- __ 3 Tbsp of Fresh Chopped Parsley
- __ 4 Tbsp of Olive Oil
- __ Salt and Pepper to taste

1) Preheat the oven to 400 degrees.

2) In a large bowl, combine together the breadcrumbs, parmiggiano, parsley, garlic, olive oil and salt and pepper.

3) Hollow out the mushrooms with a small spoon and spoon in this mixture into the mushrooms and place them in an oiled baking dish on a single layer.

4) Drizzle a little more olive oil on top and bake them for about 20 minutes or until the tops are golden brown.

