

Stuffed Mushrooms

INGREDIENTS

- *2 lbs whole fresh mushrooms (about 24-28 medium – to fit in a 9x13 pan; 6-7 rows of 4)*
- *8 Tbsp. olive oil*
- *½ cup chopped onion*
- *1 clove garlic, minced*
- *2/3 cup fine dry bread crumbs*
- *6 Tbsp grated parmesan cheese (plus extra to sprinkle over mushrooms before baking)*
- *2 Tbsp chopped parsley*
- *1 tsp salt*
- *¼ tsp. oregano*

INSTRUCTIONS

- Clean mushrooms and cut off stems.
- Place caps open side up in a greased baking dish.
- Finely chop mushroom stems, and place in skillet with 4 Tbsp. olive oil.
- Add chopped onion and garlic. Cook slowly until onions and garlic are lightly browned.
- Add bread crumbs, parmesan cheese, parsley, salt and oregano. Mix all together.
- Place a heaping spoonful of mixture in each mushroom.
- Sprinkle with parmesan cheese if desired
- Pour remaining 4 Tbsp. olive oil into bottom of baking dish.
- Bake 400 degrees 15-20 minutes or until mushrooms are tender and tops are brown