

Cheese-Herb Stuffed Mushrooms

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Servings: 24

Preparation Time: 15 minutes

Bake Time: 9 minutes

1/4 cup purchased pesto

1/4 cup breadcrumbs

1/4 cup Parmesan cheese, shredded

1/4 cup pine nuts, toasted

24 large mushroom caps

24 slices Brie cheese, thinly sliced

pesto (for garnish)

pine nuts (for garnish)

Preheat the oven to 425 degrees,

In a bowl, combine the pesto, breadcrumbs, Parmesan and pine nuts.

Spoon the mixture into the mushroom caps.

Top each with a slice of Brie, a small dab of pesto and some pine nuts.

Place the mushroom caps into a lightly greased shallow baking pan.

Bake about 9 minutes or until the cheese has melted and is heated through.

Per Serving (excluding unknown items): 21 Calories; 1g Fat (43.4% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 1mg Cholesterol; 17mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat.