

# Stuffed Mushrooms III

Tina O'Neill - Oak Ridge, NJ

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## Servings: 6

*12 large fresh mushrooms  
1 slice white bread  
water or milk (to cover)  
2 cloves garlic, minced  
1 tablespoon chopped  
parsley  
salt (to taste)  
pepper (to taste)  
2 eggs  
1/2 cup ricotta cheese  
olive oil  
Parmesan cheese*

## Preparation Time: 10 minutes

### Bake Time: 20 minutes

Remove the stems from the mushrooms. Chop them fine.

Soak the bread in water or milk and squeeze dry.

In a bowl, mix together the chopped stems, bread, garlic, parsley, eggs, ricotta, salt and pepper.

Fill each mushroom cap with the stuffing. Arrange the stuffed mushrooms on a cookie sheet greased with olive oil. Drizzle a little oil over the mushrooms. Sprinkle with grated Parmesan cheese.

Bake in a preheated 400 degree oven for about 20 minutes.

Serve hot

(these are also good served cold.)

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Per Serving (excluding unknown items): 82 Calories; 5g Fat (49.9% calories from fat); 6g Protein; 5g Carbohydrate; 1g Dietary Fiber; 81mg Cholesterol; 65mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fat.