

# **Stuffed Mushrooms with EverRoast and Manchego**

Everyday EverRoast Recipe Book  
www.boarshead.com

**Servings: 18**

**18 large (2 inch or so) white mushrooms good for stuffing**  
**1/4 pound Boar's Head EverRoast Chicken Breast, sliced**  
**olive oil for brushing**  
**1/2 cup yellow onion, finely diced**  
**1/3 cup or more seasoned bread crumbs**  
**1/4 cup chicken stock or broth**  
**2 tablespoons flat-leaf parsley, chopped**  
**1/3 cup Boar's Head Manchego cheese, sliced 1/2-inch thick**

Preheat the oven to 400 degrees.

Remove the stems from the mushrooms and chop finely.

Cut the EverRoast into a tiny dice.

Brush the mushroom caps inside and out with olive oil. Place on a non-stick baking sheet.

In a large deep skillet, heat some olive oil over medium-high and saute' the onions and minced mushrooms for 2 to 3 minutes until tender. Transfer to a bowl and mix with the bread crumbs.

Wipe the pan with a paper towel and return to the heat. Add the EverRoast and warm through over medium heat for about 2 minutes.

Add the mushroom mixture, chicken stock, cheese and parsley. Fluff with a fork and fill the mushrooms 3/4 inch above the cap.

Bake 20 to 25 minutes or until the mixture is golden brown.

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Per Serving (excluding unknown items): 10 Calories; trace Fat (5.9% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; trace Cholesterol; 58mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fat.