

Stuffed Mushrooms Parmigiana

Ingredients:

12 large mushrooms
½ cup finely crushed cracker crumbs
2 tbsp butter
3 tbsp grated Parmesan cheese
1 medium onion, finely chopped
2 oz. pepperoni, finely diced
1 tbsp minced parsley
1/4 cup chopped green pepper
1/4 tsp oregano
1 small cloves garlic, minced,
Seasoned salt - pepper
1/3 cup chicken broth

Wash and dry mushrooms.

Remove, finely chop, and reserve stems.

Melt butter in skillet. Add onion, pepperoni, green pepper, garlic, and chopped mushroom stems.

Cook until all vegetables are tender but not brown. Add crumbs, cheese, parsley, and oregano and season to taste with seasoned salt and pepper. Mix well.

Stir in chicken broth.

Spoon-fill into mushroom caps, rounding tops. Place caps in shallow baking pan with about 1/4 inch of water.

Bake uncovered, at 325 degrees 25 minutes, or until heated through.