

Moroccan Stuffed Mushrooms

Ingredients:

- 36 medium-sized fresh Mushrooms
- ¾ cup chopped Onion
- ½ cup finely shredded Carrot
- 2 tsp Olive oil
- 2 Garlic cloves, minced
- 1 tsp Salt
- 1 tsp ground Cumin
- ½ tsp ground Coriander
- 1 cup Vegetable broth
- 3 tbsp dried Currants
- ¾ cup uncooked Couscous
- 2 tbsp minced fresh Parsley
- 3 tbsp minced fresh Mint



Directions:

Remove stems from mushrooms and finely chop stems; set caps aside.

In a large nonstick skillet, saute the onion, carrot and chopped stems in oil until crisp-tender.

Add the garlic, salt, cumin and coriander.

Cook and stir for 1 minute. Add broth and currants; bring to a boil. Stir in couscous.

Remove from the heat; cover and let stand for 5-10 minutes or until broth is absorbed.

Fluff with a fork.

Stir in parsley and mint.

Stuff into mushroom caps.

Place on a foil-lined baking sheet.

Bake at 400° for 10-15 minutes or until mushrooms are tender.

Yield: 3 dozen.