

Stuffed Mushrooms Parmigiana

(12 servings)



Ingredients:

- 24 large Mushrooms
- 1 cup finely crushed Cracker crumbs
- 4 tbsp Butter
- 6 tbsp grated Parmesan
- 1 large Onion, finely chopped
- 4 oz Pepperoni, finely diced
- 2 tbsp minced Parsley
- ½ cup chopped Green Pepper
- ½ tsp Oregano
- 2 Garlic cloves, minced
- 6 oz Chicken broth
- Seasoned Salt & Pepper

Directions:

- 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 and mix well.
- Stir in chicken broth.
- Spoon-fill into mushroom caps, rounding tops.
- Place caps in shallow baking pan with about ¼" water.
- Bake uncovered at 325° for about 25 minutes, or until heated through.