

Stuffed Mushrooms Parmigiana

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.
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.