

PECAN STUFFED MUSHROOMS



www.iorganic.co.za

Recipe



PECAN STUFFED MUSHROOMS

INGREDIENTS

20 large fresh mushrooms (about 6cm to 8cm)
3 tablespoons butter
1 small onion, chopped
1/4 cup dry bread crumbs
1/4 cup finely chopped pecans
3 tablespoons grated Parmesan cheese
1/4 teaspoon salt
1/4 teaspoon dried basil
6 x Pickled Peppadews, Chopped
Dash cayenne pepper

www.iorganic.co.za

Recipe



PECAN STUFFED MUSHROOMS

DIRECTIONS

Preheat oven to 190 degrees.

Remove stems from mushrooms; set caps aside.

Finely chop stems. In a large skillet pan, heat butter over medium heat. Add chopped mushrooms and onion; saute until liquid has evaporated, about 5 minutes. Remove from heat; set aside.

Meanwhile, combine the remaining ingredients; add this to the cooked mushroom mixture and mix well. Stuff firmly into mushroom caps. Bake, uncovered, in a greased oven dish or baking pan until tender, usually around 15-18 minutes. Serve warm.

NOTE: You can top each mushroom with a sprinkle of cheddar cheese for extra cheesy-ness

www.iorganic.co.za

Recipe

