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Vegetarian Stuffed Mushrooms



Ingredients

250g Mushrooms
25g Nuts (Brazil or others)
Chopped Parsley
Cheese
Lemon juice
1 Chopped small onion
Small knob of butter
Seasoning

Preparation

- 1 Clean and prepare the mushroom, wipe of excess water with kitchen roll
- 2 Chop the stalks off the mushrooms
- 3 Chop the nuts
- 4 Mix together the mushroom stalks, onions, nuts and mix well with seasoning, cheese on top and lemon juice
- 5 Lay out your mushrooms and put a little of the mixture onto each one and dot with a knob of butter
- 6 Place in a moderately hot oven for about 20 minutes or until tender

Cooks Note

Oven Temperature: 180c
