

Stuffed Mushrooms (Vegetarian)

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Serves 8-10 (can easily be halved with no probs)

Ingredients:

25-30 lg. mushrooms, stems removed

2 cups sourdough breadcrumbs (i used regular but I think it wasn't as good)

1/2 cup pesto

1/4 cup pignoli nuts, toasted

3-4 Tbsp fresh parsley, finely chopped

3-4 Tbsp fresh basil, finely chopped

1/2 cup vegetable broth

Parmesan cheese for sprinkling on top

Preparation:

1. Preheat oven to 400.
2. Combine crumbs, pesto, nuts, parsley and basil. Slowly mix in broth until moist but not wet.
Season to taste with salt and pepper.
3. Fill Mushrooms. Top with cheese. Bake 10-12 min.

Must serve hot!