

Burger Stuffed Portobello Mushrooms



Ingredients:

1 lb of ground meat (I used organic grass fed beef)
1/2 cup onion, diced
1 tbsp. Worcestershire sauce
1 tbsp. yellow mustard
1-2 cloves garlic, minced
Salt and pepper to taste
2 tbsp. mozzarella cheese
2 tbsp. cheddar cheese
2-3 tbsp. Panko bread crumbs
1-2 tbsp. fresh parsley
Cheddar cheese for topping
1 tbsp. Olive oil

Directions:

1. Preheat oven to 350 degrees.
2. Brown beef on skillet. Remove from the pan and add olive oil. Saute onions and then add garlic.
3. Add beef back in and then add mustard, Worcestershire sauce, mozzarella and cheddar cheeses. Stir in Panko bread crumbs. Then add parsley.
4. Place mushroom caps onto a baking pan. Sprinkle with olive oil and salt and pepper.
5. Spoon meat mixture into each mushroom. Top with additional cheddar cheese and bake for 20 minutes. Serve warm. You can add a slice of tomatoes and a slice of dill pickle or serve plain.