



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Easy Stuffed Mushroom Caps

Preheat oven 375°F

- 8 large stuffing white mushroom caps, stems removed and saved
- 3 tablespoons extra virgin olive oil
- 2 cloves of garlic
- ¼ cup pistachios, shelled and chopped
- ¼ teaspoon sea salt
- ¼ teaspoon freshly ground pepper
- 1 tablespoon fresh rosemary, leaves picked
- ¼ cup Italian seasoned bread crumbs
- ¼ cup old cheddar, shredded
- ¼ cup gruyere, shredded

THE STEPS:

Place the 8 mushroom caps on a parchment lined baking sheet - *make sure the caps are clean*

Place the mushroom stems, garlic, pistachios, rosemary, salt and pepper in the bowl of your food processor.

Pulse until coarsely chopped.

Place olive oil in a skillet over medium high heat.

When oil is warm, add mushroom mixture and sauté until soft and fragrant.

Remove from heat and stir in bread crumbs.

Divide mushroom mixture between caps and place in oven for 20 minutes

Remove from oven and drizzle a little extra virgin olive oil into each cap.

Divide the shredded cheeses between the 8 caps and return to the oven for 10 minutes.

Remove from oven, allow to cool for 5 minutes then serve.

THE LOVE: The secret to yummy baked mushroom caps is not to over cook them. There's nothing worse than being at a cocktail party, taking a bite from a mushroom cap and it drains all over the front of you! Slightly undercooked is actually better. You're looking for cooked but still firm.