

Veggie Stuffed Baby Portobellos

Yields: 12 servings

Prep time: 15 min

Cook time: 25 min

INGREDIENTS:

- 1 package fresh baby portobello mushrooms (8 oz)
- 3 tablespoons butter
- 1 cup red onion (chopped)
- 2 cups frozen broccoli (chopped, thawed and drained)
- 2 tablespoons of minced garlic
- ¼ cup of seasoned bread crumbs
- 1 package (5.2 oz) garlic and herbs cheese spread
- ½ teaspoon pepper
- 1 teaspoon of fresh basil (finely chopped)
- 1 tablespoon roasted red bell peppers (chopped)

TOOLS:

- [Cast Iron Skillet \(10 In.\)](#)
- [Induction 21 Steel Heavy-Gauge Tri-ply Griddle](#)





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PROCESS:

1. Heat oven to 350° F. Cut the stems off of the mushrooms (be sure to dig out the inside a bit so you have room to stuff them.) Set the stems aside.
2. Heat 2 tablespoons of butter in the 10 inch skillet over medium heat. Add in the onion, garlic, and broccoli and cook for about 5 minutes.
3. Chop up the stems of the mushrooms (½ cup) and add to the pan with the broccoli. Cook for another 2 minutes.
4. Turn the heat off. Add in the bread crumbs, cheese, 1 more tablespoon of butter, basil, salt and pepper. Stir well.
5. Spoon the mixture into the mushroom caps. Place them onto the griddle and top each one with 2-3 roasted red bell pepper pieces.
6. Bake in oven for 25 minutes, (the filling should be slightly browned.)
7. Remove from oven and allow to cool.
8. Serve and enjoy!