

# Stuffed Mushrooms

## INGREDIENTS

6 Large Brown mushrooms  
1 Tbsp Garlic (crushed)  
200g Cream cheese  
 $\frac{1}{4}$  Cup Parmesan cheese  
 $\frac{1}{2}$  Cup Cheddar (grated)  
Fresh herbs (own choice)  
Salt and pepper

## Optional:

Shrimp  
Bacon

## METHOD

Clean the mushrooms with a damp paper towel and carefully remove the stem. Drizzle olive oil over the mushrooms.

In a separate bowl mix the cream cheese, parmesan, garlic, fresh herb and season with salt and pepper.

You can also add bacon or shrimp to the cream cheese mixture - optional.

Spoon cream cheese mixture into mushrooms and add grated cheese.

Bake for 20 minutes at 160C.

Serve hot.



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