



Meat & Cheese Stuffed Mushroom Caps

PREP: 25 minutes

INGREDIENT LIST:

- 1 lb. baby portabella mushroom caps (a.k.a. cremini mushrooms)
- 1 Tbsp. olive oil
- Salt and pepper, to taste
- 1 cup rotisserie dark meat chicken, finely chopped (skin optional)
- 1/2 cup finely shredded mozzarella cheese
- 1/2 cup diced prosciutto
- 1/4 cup minced carrots
- 4 slices Swiss cheese, cut into eighths

RECIPE INSTRUCTIONS:

1. Preheat oven to 375°F.
2. Remove stems from mushrooms and brush any dirt off. (Note: do NOT wash your mushrooms. You will make Chef D cry.)
3. In a medium mixing bowl, toss the de-stemmed mushrooms with the oil, salt, and pepper. Arrange on a greased baking sheet open side up.
4. Roast in the oven for 5-6 minutes until the mushrooms no longer look raw and they release some liquid.
5. Remove from the oven, pour off any liquid in each cap, and allow to cool.
6. Meanwhile, mix the remaining ingredients in a separate bowl.
7. Stuff each cap tightly with the stuffing mixture.
8. Top each mushroom with 2 pieces of cut Swiss cheese.
9. Bake at 375°F for 10-15 minutes or until cheese is golden brown on top.
10. Serve and enjoy!

