

Stuffed Mushrooms

Servings: 7

Total time: 35 minutes

Prep time: 15 minutes

Ingredients:

- 14 whole mushrooms
- 1 8 ounce package cream cheese
- 1/4 cup gluten free bread crumbs
- 1/4 cup grated parmesan or pecorino cheese
- 1/4 teaspoon garlic salt
- 1/4 teaspoon onion powder
- Pepper to taste

Directions:

Step 1

Preheat the oven to 350 degrees and grease the baking sheet.

Step 2

Remove stems from wash and dried mushrooms.

Step 3

In a bowl, combine cream cheese, bread crumbs, grated cheese, garlic salt, pepper, and onion powder. Mix to combine.

Step 4

Use a spoon to fill mushroom caps.

Step 5

Bake until mushrooms are hot and bubbling, about 20 minutes.