

Sausage-Stuffed Portobello Mushrooms

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This recipe uses the portobello mushrooms kind of like a little pizza crust. This recipe is also easily divided or multiplied to serve as few or many people as you like. Serves 2.

Ingredients:

2 portobello mushrooms
4 ounces bulk Italian sausage meat
2 tablespoon tomato sauce
1/4 cup grated Parmesan cheese
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
salt and pepper, to taste
1/4 cup grated mozzarella cheese

Directions:

1. Preheat oven to 350F.
2. In a small bowl combine the sausage, tomato sauce, Parmesan cheese, onion powder, garlic powder, and some salt and pepper.
3. Season the stem side of the mushroom with salt and pepper.
4. Divide the sausage mixture into two balls and press it onto the stem side of the mushroom.
5. Top the sausage with mozzarella cheese and bake in the oven for 10 minutes or until the mushroom is soft and sausage is cooked through.

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