

Stuffed Mushrooms



INGREDIENTS

10-12 Baby Portobello Mushrooms
1 lb. Italian sausage
½ cup sliced scallions
8 oz. Cream cheese, softened
8 oz. Monterey Jack Cheese shredded
Olive oil

DIRECTIONS

Clean the mushrooms and remove the stems.

Cook the sausage in a large sauté pan over medium heat until it just starts to brown. Add the scallions and continue cooking until sausage is fully browned.

Stir in the cream cheese and Monterey Jack Cheese.

Mix well, then remove from heat.

Fill each mushroom cap with the sausage mixture.

Using tongs and a paper towel, apply a coat of olive oil to grill grate prior to cooking to prevent sticking.

Arrange the mushrooms evenly across the grate

Cook at 350 degrees for 20-30 minutes. Cheese begins to brown and bubble. Using tongs, gently remove the mushrooms from the grill.

Serve immediately and enjoy!