Vegetarian Stuffed Mushrooms



A delicious and colorful way to present stuffed mushrooms.

Timing

Prep time	Total time	Skill level
30 mins	**60 mins**	**Easy**

What You'll Need

- 4 portobello mushrooms
- 4 large white button mushrooms
- 1 red bell pepper, finely diced
- 1 yellow bell pepper, finely diced
- 1 small finely diced onion
- ½ cup Panko bread crumbs
- ½ cup grated Parmesan cheese
- 1/4 cup olive oil
- Salt and pepper
- ¼ cup balsamic glaze (balsamic vinegar)
- ¼ cup finely chopped chives

Directions

1. Clean and remove stems from mushrooms, lightly oil outside of mushrooms, and place on a baking sheet
   Preheat oven (or bbq) to 350°.
2. Mix diced bell peppers and onions with panko bread crumbs, cheese, salt, and pepper.
3. Stuff mixture into each mushroom and drizzle with olive oil.
4. Bake for 20 minutes and top with chives and balsamic glaze and serve.