



crab & quadruple cheese stuffed baby bellas

NIBBLEDISH CONTRIBUTOR

Ingredients

15-20 medium sized baby portobellos (baby bellas) ; wiped with damp paper towel and stems detached
1/2 lb backfin crabmeat
1/2 red bell pepper diced
1/4 C green onions, chopped
1/4 C fresh parsley, chopped
ground black pepper
1 package philadelphia cream cheese
1/2 C freshly grated mozzarella
1/2 C freshly grated asiago cheese
1/2 C freshly grated fontina cheese
extra handfuls of freshly grated mozzarella for topping

Instructions

Preheat oven at 425 dF.

In a mixing bowl, combine all ingredients except for the mushrooms until well incorporated.

Put a good mound of stuffing into each mushroom cap and place on a shallow baking dish.

Sprinkle the tops with freshly grated mozzarella and bake in the oven for at least 20 mins. or until the cheese has melted and the top golden.