



## 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.