

Stuffed mushroom

NIBBLEDISH CONTRIBUTOR

Ingredients

- 12 pcs medium shittake mushroom
- 1/4 lbs ground pork
- 1 tbsp soy sauce
- 1/2 tbsp sugar
- a sprinkle sesame oil
- parmasen cheese
- olive oil or vege oil

Instructions

- Mix ground pork with soy sauce, sugar, sesame oil
- Take the stem of the mushroom, fill in the mix pork
- Grease pan with olive oil, arrange the stuffed mushroom and sprinkle parmasen cheese on top
- Bake in oven with 250 degree around 20 minutes till the meat cooked.
- Ready to be serve