



Stuffed Pizza Mushrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves as an entree for 4

1. 12 medium size white button mushrooms
2. Breadcrumbs from 1 slice of raisin bread
3. 2 eggs
4. A handful of olives, pitted and chopped
5. A handful of shredded cheddar cheese
6. A dash of olive oil
7. A pinch of allspice
8. Half a teaspoon of garlic powder
9. Half a teaspoon of dried oregano
10. Salt flakes and black pepper to taste

Instructions

These are great as a side dish, stater or as cocktail nibbles. The egg makes it very light while the other ingredients give it a robust, almost meaty pizza flavour despite it being vegetarian.

It's very adaptable - just put in a different mixture of spices for a different flavour. It's also super quick to make if you chop everything up with a food processor. I use a stickmixer with a chopper attachment.

This recipe initially started of as an experiment - my mushrooms were about to go off. I didn't realise they would smell/taste like pizza until they were cooking. In hindsight, looking at the ingredients, I really should have known. I also discovered that they go great with chicken chilli sauce!

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1. Brush dirt off off mushrooms.
 2. Snap mushroom stems off. Chop roughly.
 3. Combine all the ingredients together and spoon into the mushroom caps, pressing down well to fill out the whole cap and then molding extra filling into neat mounds.
 4. Bake at 200° C for about 20 minutes until the cheese is nicely browned. Serve hot.