



Stuffed Portobello Mushrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

For each serving:

- 1 Portobello mushroom
- 1 Strip of Bacon
- 1 Olive (optional)
- 1/2 a small onion
- 1/4 cup of rice (cooked by package instructions)

Instructions

1. Wash and dry the mushrooms. Cut off the mushroom stems.
2. Cook the rice by package instructions
3. Chop the bacon into 1-2 cm slices
4. Start preheating the oven to 350 F
5. Saute the onions, mushroom stems and bacon in a pan
6. Place the mushroom lids out on a baking sheet covered in foil
7. Fill up the mushrooms with the rice, top with the bacon and onions
8. Bake for about 20 minutes, or until they look done
9. Remove from oven and top with olives, salt and pepper to taste