



Stuffed Mushroom with Crab Meat

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 Portobello Mushroom (Medium size)
- 1 small can of crab meat
- 1/3 cup of seasoned bread crumbs
- 2 Tbl pine nuts
- 4 Tbl olive oil
- 1 egg
- salt
- pepper
- 4 oz cream cheese (optional)

Instructions

1. Take the stems of the mushroom off and dice them.
2. Mix the rest of the ingredients, along with the diced stems
3. Pre-heat the oven to 400F
4. Place the mushrooms on a baking sheet and stuff them with the mixed ingredients
5. Bake for 25 min or until cooked
6. Set oven to broil and cook for 4 min