

## CRAB STUFFED MUSHROOMS



- 20-25 Baby Bella Mushrooms
- 2 tablespoons of Spicy Calabrian Pesto

### Infused Olive Oil

- Salt to taste

### Stuffing

- 8 oz of cream cheese (room temp) 4 oz of crab meat – chopped finely.
- 1 tablespoons of Basil Infused Olive Oil
- 4 minced garlic cloves
- ½ teaspoon of paprika
- ½ teaspoon of ground black pepper
- ¼ teaspoon of salt
- ¼ cup of breadcrumbs
- Garnish
- 2 tablespoons of grated parmesan


cheese

- 1 tablespoon of chopped parsley

Preheat oven to 400 degrees F. Line a baking sheet with parchment paper or aluminum foil.

Remove stems from mushrooms and place mushroom caps, open end up on lined baking sheet. Brush Pesto Infused oil on all your mushrooms and season with salt.

Finely chop your mushroom stems and set aside to mix into stuffing. In a large mixing bowl, mix cream cheese, crab meat, garlic, paprika, ground black pepper, mushroom stems, Basil infused olive oil, salt, and breadcrumbs. Mix well making sure that there are no lumps in the cream cheese.



Stuff mushroom caps with filling, then sprinkle parmesan cheese on top of stuffed mushrooms.

Bake uncovered at 400 degrees F. until mushrooms are very tender and filling is nicely browned. (approx. 30 min). Serve hot and top with chopped parsley.

alsamic just before serving.