

HOT CHEDDAR STUFFED MUSHROOMS

Ingredients

- 1 1/2 lbs. fresh mushrooms, large
- 8 tablespoons butter, divided
- 1 cup onions, chopped fine
- 1/2 cup panko breadcrumbs
- 1/2 cup dried breadcrumbs
- 1 cup grated cheddar cheese
- 1/2 cup chopped Georgia Pecans
- 1/4 cup chopped fresh parsley
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions

1. Prepare mushrooms by removing stems.
2. Chop stems finely and set aside.
3. Wipe mushroom caps clean with a damp paper towel.
4. In a large skillet, melt 4 tablespoons of the butter on medium heat. Add caps and toss gently to coat; sauté for about 3 minutes.
5. Place on a lightly buttered baking dish.
6. Melt the remaining butter in the skillet on medium heat. Add the onions and the reserved mushroom stems; sauté for 2 minutes. Add breadcrumbs, cheese, parsley, nuts, salt and pepper; stir lightly.
7. Spoon filling into mushroom caps.
8. Bake in a preheated 350 degrees oven until hot, about 20 minutes. Serve hot.

