

ROSENTHAL OLIVE RANCH

Pesto-Stuffed Mushrooms Rosenthal Style

Ingredients:

- 24 Large, Fresh Mushrooms (1½ - 2 inches in Diameter)
- ¼ Cup Rosenthal Garlic EVOO (Extra Virgin Olive Oil)
- 1 Cup Stuffing Mix (Can Use Stovetop)
- ½ Cup Boiling Water
- 1 Cup Ricotta Cheese
- ¾ - 1 Cup Shredded Mozzarella Cheese
- 2 Tablespoons Pesto
- 2 Teaspoons Garlic; Chopped
- ¾ Cup Shredded Parmesan Cheese

Instructions:

1. Preheat oven to 375°F.
2. Coat baking sheet with cooking spray.
3. Wipe mushrooms clean with a paper towel.
4. Remove stems and brush mushroom cap inside and out with olive oil.
5. In a medium bowl, mix stuffing mix and boiling water.
6. Cover and let standing for 5 minutes, then stir in ricotta cheese, mozzarella cheese, and 2 Tablespoons of Parmesan Cheese.
7. Fill mushroom caps and place on baking sheet.
8. Sprinkle with extra Parmesan Cheese as needed to cover.
9. Bake for 20-25 minutes or until golden brown.

Note: You can use extra garlic EVOO to drizzle over the top when done cooking.