

Stuffed Mushrooms

24 large fresh mushrooms

4 oz. cream cheese

4oz. shredded mozzarella cheese

8 bacon strips, cooked and crumbled

4 green onions, chopped

¼ c chopped oil-packed sun-dried tomatoes

3 T minced fresh parsley

1 T olive oil

Remove stems from mushrooms and set caps aside – discard stems. In a small bowl, combine the cheeses, bacon, onions, sun-dried tomatoes, and parsley. Fill each mushroom cap with about 1T of filling. Place on a greased baking sheet. Drizzle with oil and bake uncovered at 425 for 8-10 minutes or until mushrooms are tender.