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Stuffed creamy portabella mushroom

Makes 2 servings

Prep time: 10 minutes

Cooking time: 10 minutes

Method: sauté, boil, bake

For this recipe you will need:

- ½ cup real butter
- 4oz cream cheese
- 1/3 cup white wine
- ½ tsp powder garlic
- ½ tsp crushed red peppers
- 2 big portabella mushrooms
- 1 tbsp olive oil
- ¼ onion, chopped
- 2 garlic cloves, chopped
- 1 cup shredded chicken
- ¼ cup breadcrumbs
- salt and pepper

Preparation:

1. In a large saucepan melt together butter, cream cheese and white wine. Stir constantly until it thickens. Add powder garlic and crushed red peppers (for more flavor)
2. Remove mushroom stems and chopped them.
3. Separately, sauté onion and chopped garlic in olive oil until translucent. Add chicken, chopped mushroom stems and let cook for about 5 minutes.
4. Add creamy sauce to the chicken and adjust seasoning.
5. Fill mushrooms caps and place them on a baking sheet.
6. Sprinkle breadcrumbs on top and broil for 6-9 minutes or until golden brown.
7. Serve and enjoy.

Buen provecho!