

Shrimp Stuffed Cremini Mushrooms – By Daraious

NOTE: This recipe is my own creation for a tea time quick snack or even an appetizer.



INGREDIENTS

20	Chubby Cremini (baby Portobello) Mushrooms
1 lb	Cooked Shrimp
1 Large	Onion
227g	Cream Cheese
1 cup	Mixture of grated Cheddar, Mozzarella and Parmesan cheeses.
1 tbsp	Dijon (preferable) Mustard
1 tbsp	Mrs. Dash's salt-free herbs
1 tbsp	Lemon & Herbs spice
1 tbsp	Garlic Powder

The Process:

- Wash some nice chubby Cremini (baby Portobello) mushrooms and carefully hollow out the centres after taking the stalks off. Set both, mushrooms and stalks aside.
- Finely chop the mushroom stalks, onion, and the cooked shrimp.
- Add in the mixture of grated Cheddar, Mozzarella and Parmesan cheese.
- Add in 227g of cream cheese.
- Add in the mustard, Garlic powder, Lemon & Herbs, and Mrs Dash's salt-free herbs.
- Mix up the whole thing and put it in the fridge for at least 30 mins.
- Lay the mushrooms on a non-stick sheet and fill them with dollops of the chilled filling.
- Bake for about 10 mins at 325F.
- Let sit for 5 minutes and serve.

