

A PERFECT SIDE DISH FOR ANY HOLIDAY OR WEEKNIGHT DINNER

Unstuffed Mushrooms

INGREDIENTS

- 16oz *Palumbo Foods Whole White Mushrooms*
- 2T *Water*
- 1/4cup *Italian Breadcrumbs*
- 2T *Parsley (fresh, finely chopped)*
- 2T *Parmigiano Reggiano Cheese (grated)*
- 1/4T *Thyme (Dried or Fresh)*
- 3 *Cloves Garlic (minced)*
- Salt and Pepper*
- 2T *Olive Oil*
- Olive Oil Spray*

INSTRUCTIONS

- 1 PREHEAT OVEN TO 350F DEGREES
- 2 CLEAN MUSHROOM AND QUARTER CUT
- 3 SPRINKLE 2 TABLESPOONS OF WATER IN BAKING DISH THEN PLACE MUSHROOMS IN A SINGLE LAYER
- 4 IN SMALL BOWL COMBINE BREADCRUMBS, CHEESE, HERBS, GARLIC, SALT AND PEPPER
- 5 SPRAY THE TOP OF MUSHROOMS WITH OIL THEN SPRINKLE MIXTURE EVENLY ON TOP OF MUSHROOMS
- 6 DRIZZLE OLIVE OIL ON TOP THEN SPRAY THE TOP WITH A LITTLE MORE OLIVE OIL SPRAY SO IT IS EVENLY COATED
- 7 BAKE UNCOVERED UNTIL MUSHROOMS ARE GOLDEN (20 MINUTES)
OPTIONAL : BROIL 1-2 MINUTES
- 8 SERVE HOT OR WARM



[SOURCE](#)

Side Dishes