

Clam Stuffed Mushrooms

written by The Recipe Exchange | January 24, 2014

Ingredients

8 lrg. mushrooms – scrubbed clean
1/2 cup Italian bread crumbs
1/4 cup canned clams – drained, chopped
1/4 cup Parmesan cheese
2 cloves garlic – minced
1 Tbls. olive oil
1/2 tsp. salt
1/4 tsp. black pepper
olive oil OR melted butter – for brushing

Directions

Remove stems from mushrooms; set aside caps; chop stems.

Combine all ingredients, except mushroom caps.

Spoon mixture into mushroom caps.

Arrange mushrooms, filling side up, in shallow baking dish.

Brush each mushroom with olive oil or melted butter.

Bake in a 350 degree oven for 25 minutes.