



## Garlic Stuffed Mushrooms

### **Ingredients:**

- 12 large    Mushrooms – Stems removed
- 12 Cloves    Garlic – Chopped
- ¾ Cup        Shredded Swiss Cheese
- ½ Cup        Dry unflavored breadcrumbs
- 2 Tbsp       Butter
- 3              Shallots – Chopped
- Parmesan Cheese
- Swiss Cheese

### **Directions:**

Sauté chopped mushroom stems, garlic, and shallots in melted butter. Remove from heat, add Swiss cheese and breadcrumbs. Stuff the mushroom caps and place in a greased baking dish. Bake at 375 degrees for 15-20 minutes. Sprinkle with parmesan cheese and a little more Swiss cheese

Enjoy!