

## Karen's Mom's Stuffed Mushroom Caps

- 2 lbs large fresh mushrooms
- Chopped mushroom stems from above mushrooms
- $\frac{1}{2}$  cup Parmesan cheese
- $\frac{3}{4}$  cup bread crumbs
- $\frac{1}{2}$  cup grated onion
- 2 cloves garlic crushed
- 3 tbsp. parsley
- 1 tsp. salt
- 1 tsp. pepper
- $\frac{1}{2}$  tsp. oregano
- $\frac{3}{4}$  cup olive oil (do not substitute)
- $\frac{1}{4}$  cup mozzarella cheese grated

1. Clean mushrooms and remove the stems.
2. Put small amount of olive oil in bottom of glass dish (additional olive oil from what is listed above).
3. Finely chop stems.
4. Mix all ingredients, including the chopped stems, but not the caps or mozzarella.
5. Spoon into caps.
6. Bake at 350 degrees for 20-25 minutes.
7. Add grated mozzarella cheese to the top for the final 5 minutes if desired.

