

Marco's Stuffed Mushrooms

Makes 4 servings

8 large mushrooms

½ small onion

4 Tbsp. grated Romano or Parmesan cheese

1 Tbsp. butter

2 Tbsp. Napoleon Extra Virgin Olive Oil

4 Tbsp. bread crumbs

salt and pepper to taste

Preheat oven to 400F

Wash mushrooms and remove stems.

Chop stems and onions and cook in two tablespoons of

Napoleon Extra Virgin Olive Oil until soft.

Remove from heat and add breadcrumbs, grated cheese and salt and pepper.

Press mixture into the mushroom caps and bake for 15-20 minutes or until done



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