

Recipe – Stuffed Mushrooms

Ingredients:

- 8 large mushroom – washed patted dry
- 1 yellow zucchini – grated, patted dry
- 3 cloves garlic – minced
- ½ cup pecans or preferred nut
- Olive oil to coat the bottom of the pan
- Salt and pepper to taste

Directions:

Core the mushrooms and chop the stems.

Combine stems with zucchini, garlic, and pecans and sauté in a pan with enough olive oil to coat.

Add salt and pepper to taste.

Scoop the mixture into the mushroom caps.

Bake in an oiled baking dish at 350° about 30 minutes