

Stuffed Mushrooms

- 1 pound large gourmet, white mushrooms
- 1/4 cup grated Parmesan cheese
- 1 pack of Alouette cheese
- Bread Crumbs
- Paprika

Wash mushrooms carefully. Remove the stems and coarsely chop. Mix stem pieces, with parmesan and alouette cheeses. With a spoon push filling into the hollow of each mushroom cap. Place stuffing side up on a foiled lined baking sheet. Lightly sprinkle bread crumbs over mushroom caps. Then lightly sprinkle paprika over mushrooms.

Bake, uncovered, at 350° for 30 minutes or until thoroughly heated. Allow 2 mushroom caps per person.

Healthy Variations - Use the light Alouette cheese.