

# Reckless In The Kitchen

## **Pecan Stuffed Mushrooms**

Adapted from Applehood and Motherpie

Ingredients:

- 12 to 16 large button mushrooms
- 2 Tbsp butter, melted
- 1 Tbsp onion, minced
- 2 cloves garlic, minced
- 1/2 tsp Worcestershire sauce
- 1 Tbsp Plain Non-Fat Greek Yogurt
- 3 Tbsp grated Parmesan Cheese
- 3 Tbsp toasted pecans, finely chopped

Directions:

Clean mushrooms with a wet paper towel. Remove stems and set aside.

Arrange mushroom caps on a baking sheet. Brush the mushroom caps with 1 Tbsp of the melted butter and set aside.

Chop the mushroom stems. Using the remaining melted butter saute the mushroom stems, onion, and garlic cloves over medium heat until the onions are browned (about 5 minutes). While sauteing preheat the oven to 400 degrees.

Combine the sauteed mushrooms and onions and all remaining ingredients in a small mixing bowl. Fill the mushroom caps with the mixture.

If you're a self-proclaimed cheese addict like myself, sprinkle some additional cheese on top of the mushrooms.

Cook in the oven for 18-20 minutes, rotating the pan halfway through the cooking time. The mushrooms should be tender and the tops brown. Serve warm.