

Salmon Stuffed Mushrooms

Serves 2-4

Ingredients:

*2-4 Portobello Mushrooms
1 cup of Salmon*

*½ Cup Chopped Chestnuts
1 T Fresh Chopped Dill*

½ t Ground Garlic

Pinch of Pepper

2 T mayo

⅓ Cup Soft Goat Cheese

¼-⅓ Cup Panko Breadcrumbs

Olive Oil

Get to It:

- 1. Preheat Oven to 400*
- 2. Clean mushrooms with DRY paper towel. Remove mushroom stems & spoon out "gills" (throw away).*
- 3. Coat outside of mushrooms with olive oil and set aside.*
- 4. Spoon mix into the mushrooms.*
- 5. Place stuffed mushrooms on sheet pan.*
- 6. Cook for 15-20 minutes.*
- 7. Eat up.*

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to
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