

# Compliments of [LunchLadyFoods.com](http://LunchLadyFoods.com)

## Vegetable & Cheese Stuffed Mushrooms

Delicious, healthy, guest worthy, and can be made a day or even two days in advance!



- 1 large box of "stuffing mushrooms". Any type.
- 1 medium onion, chopped
- 1 medium stalk of celery, chopped
- 1 medium zucchini, finely chopped (Or you could use a carrot)
- 1 large clove of garlic, finely minced, (or ground into a paste with some salt)
- 1/2 cup wine (red or white)
- 1/2 teaspoon each of salt and pepper
- 1/4 cup parmesan cheese
- 1 5.2 oz container of Boursin Cheese spread (You won't need it all. I used about 2/3 of it.)
- A few thin slices of swiss cheese
- Parsley for garnish

Remove the stems from the mushrooms and scrape out enough of the insides to create a cavity. Finely chop the stems and scrapings and set aside. Place the mushroom caps, cavity side up, on a greased baking sheet and bake at 400 for 10 minutes. Remove from the oven and allow to cool completely. Set aside. (Their cavities will be filled with juice but don't discard it!)

Add some oil to a large saute pan over high heat. Add all of the chopped veggies except the garlic, and saute until they are softened and browned a bit. Add the wine, salt and pepper, and all of the juice from the mushroom caps. Continue cooking over high heat until the pan is almost dry. Remove from the heat and cool slightly. Then add the garlic, Parmesan and Boursin. Combine well.

Chill both the mushroom caps and the filling before stuffing. Top each stuffed mushroom with a thin slice of swiss cheese and garnish with parsley. Store in the fridge until ready to cook, then put them under the broiler until heated through and the cheese is bubbly.

**All recipes are available to download from our website!**