

Stuffed Asiago-Basil Mushrooms

Even if you don't like mushrooms, you will have to try them again with these pretty appetizers, which

Ingredient List

- 24 baby portobello mushrooms (about 1 pound), stems removed
- 1/2 cup reduced-fat mayonnaise
- 3/4 cup shredded Asiago cheese
- 1/2 cup loosely packed basil leaves, stems removed
- 1/4 teaspoon white pepper
- 12 cherry tomatoes
- Thinly sliced or shaved Parmesan



Instructions:

Step 1: Preheat oven to 375 degrees. Place mushroom caps in a greased 15x10x1-in. baking pan. Bake 10 minutes. Meanwhile, place mayonnaise, Asiago cheese, basil and pepper in a food processor; process until blended.

Step 2: Drain juices from mushrooms. Fill each with 1 rounded teaspoon mayonnaise mixture; top each with a tomato half.

Nutrition Facts:

1 appetizer: 35 calories, 3g fat (1 g saturated fat), 5mg cholesterol, 50mg sodium, 2g carbohydrate



Original Recipe found at:

<https://www.tasteofhome.com/recipes/stuffed-asiago-basil-mushrooms/>