



CREAMY PARMESAN & ARTICHOKE STUFFED MUSHROOMS

18-20 med-large mushrooms
1 Tbsp. olive oil
1 brick (250 g) cream cheese, softened
2 Tbsp. mayonnaise
2 Tbsp. grated parmesan cheese
1 pkg. **Creamy Parmesan & Artichoke Dip Mix**
1/3 cup grated cheddar cheese

Clean mushrooms and remove stems; finely chop stems. In a small pan, add olive oil, over medium-high heat, add mushroom stems, and saute mushroom stems for 5 minutes. Combine cream cheese, mayonnaise, mushroom stems, **Creamy Parmesan & Artichoke Dip Mix** and parmesan cheese, mix well. Stuff mushrooms with mixture and top with a sprinkle of grated cheddar cheese. Preheat oven to 375°F, add stuffed mushrooms and bake for 20 minutes. Serve warm.

