

Bacon-Cheddar Mushrooms

Ingredients:

- 3 slices raw bacon
- $\frac{3}{4}$ cup crimini mushrooms
- 1 Tbsp salted butter
- 1 Tbsp chopped onion
- $\frac{3}{4}$ cheddar cheese, shredded

Directions:

1. Preheat oven to 400°F.
2. Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, dice, and set aside.
3. Remove mushroom stems. Set aside caps. Chop stems into fine dice.
4. In a large saucepan over medium heat, melt the butter. Slowly cook the diced stems and diced onion, stirring occasionally until the onion is soft. Remove from heat.
5. In a medium bowl, stir together the mushroom stem mixture, diced bacon, and $\frac{1}{2}$ cup shredded cheddar cheese. Mix well and scoop the mixture into the mushroom caps.
6. Add remaining cheddar cheese to top of each cap.
7. Bake for 15 minutes, or until the cheese has melted.

For Our Program:

Nutrition Information:

Servings = 8

Carbohydrates per serving = 0.2g