

CopyCat Carrabba's Italian Grill Stuffed Mushrooms

Ingredients

14 large mushrooms
2 tablespoons butter
1 medium onion, chopped finely
2 ounces diced pepperoni sausage
1/4 cup finely chopped green bell pepper
1 clove garlic, minced
1/2 cup finely crushed buttery round crackers
3 tablespoons grated Parmesan cheese
1 tablespoon chopped fresh parsley
1/2 teaspoon seasoned salt
1/4 teaspoon dried oregano
1/3 cup chicken broth

Directions

Preheat the oven to 325 degrees F.

Remove the stems from the mushrooms. Finely chop the stems and set aside.

Melt the butter in a large skillet over medium heat. Add the onion, pepperoni, green pepper, garlic, and mushroom stems. Cook, stirring frequently, until the vegetables are soft.

Stir the cracker crumbs, Parmesan, parsley, seasoned salt, and oregano. Mix well. Add enough chicken broth to just moisten the filling.

Place the mushroom caps in a shallow baking pan. Spoon some of the filling into each cap, mounding the top slightly.

Add 1/4-inch of water to the baking pan, being careful not to pour it on the mushrooms.

Place the baking pan in the oven and bake at 325 degrees for 25 minutes or until the mushrooms are soft and the filling is heated through.

Remove the mushrooms from the pan and serve hot.