

CopyCat Olive Garden Stuffed Mushrooms

Ingredients

9 ounces mushrooms
6 ounces clams drained
1 tablespoon green onion chopped fine
1 egg beaten
1/2 teaspoon garlic minced
1/8 teaspoon garlic salt
1/2 cup Italian breadcrumbs
1 teaspoon oregano leaves
1 tablespoon butter melted and cooled
2 tablespoons Parmesan cheese finely grated
1 tablespoon Romano cheese finely grated
2 tablespoons mozzarella cheese finely grated for stuffing
1/4 cup mozzarella cheese finely grated for garnish
1/4 cup butter melted

Directions

Wash the mushrooms, remove the stems, and pat dry. Save the stems for another recipe. Drain the clams and reserve the liquid.

In a mixing bowl, mix together clams, green onion, minced garlic, garlic salt, 1 tablespoon soft butter, and oregano. Add egg, breadcrumbs, and clam juice and mix everything together. Stir the cheeses into the clam stuffing until well blended.

Place the clam mixture in each mushroom cavity and make it into a small mound. You should be able to stuff between 8 and 12 mushrooms depending on the size of the mushrooms. Place the mushrooms in a lightly-oiled baking dish. Pour 1/4 cup melted butter over the mushrooms.

Cover and place in a preheated oven at 350 degrees for about 35 – 40 minutes. Remove from the oven and sprinkle the mushrooms with freshly grated mozzarella cheese. Pop them back in the oven until the cheese is just slightly melted.

Garnish with freshly diced parsley.