

CopyCat Red Lobster Stuffed Mushrooms

Ingredients

1 lb fresh mushrooms
1 T. Butter
1 T. Extra Virgin Olive Oil
1/4 c. Finely diced celery
1/4 c. Finely diced onion
1/4 c. Finely diced red pepper
4 cloves garlic, minced or 4 tablespoons Minced Garlic
1/2 lb imitation crab meat
2 cups oyster crackers, crushed
1/2 cup shredded cheddar or colby-jack cheese
1/2 T. Garlic powder
1 tsp. Old bay Seasoning
1 tsp. Sea Salt
1 tsp. Ground Black Pepper
1 egg
1/2 cup water
6 slices provolone cheese

Directions

Preheat oil and butter in a medium sized skillet. Sauté celery, onion, and red pepper until soft, adding garlic at the end.

Chop half of the mushroom stems and mix together with remaining ingredients except for provolone cheese. Add cooked vegetables.

Stuff mixture into the mushrooms and place 1/4 slice of cheese on top.

Bake at 400° for 10-15 minutes.