

# CopyCat The Cheesecake Factory Stuffed Mushrooms

## Ingredients

1 lb large portobello mushrooms, rinsed and stemmed  
2 tbsp olive oil  
1 tbsp unsalted butter  
1 tbsp garlic cloves, minced  
1 tbsp green onions, minced  
 $\frac{1}{2}$  tbsp white wine  
1 tbsp lemon concentrate  
 $\frac{1}{2}$  cup bread crumbs  
1 tbsp Italian seasoning  
 $\frac{1}{4}$  cup Parmesan cheese, grated or powdered, plus more to serve  
1 cup mozzarella cheese, grated  
parsley, chopped, to serve

## Directions

Preheat your oven to 350 degrees F.

Combine the breadcrumbs and Italian seasoning. Set aside.

Brush each mushroom with olive oil.

Place in a baking pan lined with parchment. Place remaining olive oil with butter in a skillet.

Melt butter over medium heat.

Saute onions and garlic for 3 to 4 minutes. Transfer to a bowl.

Combine white wine, lemon concentrate, cheese, and bread crumbs into sauteed onions. Mix well.

Spoon filling in mushroom caps and press gently to pack in the

filling.

Bake for 8 to 10 minutes or until cheese melts.

Garnish with powdered or grated Parmesan cheese and parsley.

Serve and enjoy!