

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!