



Stuffed Mushroom Caps with Walnut Sage Filling

Bella Cucina



INGREDIENTS:

- 1/2 cup walnut sage pesto
- 2 tablespoon butter, melted
- 2 tablespoon parsley, chopped
- 2 tablespoon grated parmesan cheese
- 24 medium-sized mushroom caps
(shitake, baby bella, cremini, or whitecaps)

DIRECTIONS:

Preheat oven 350 degrees.

Place mushroom caps in an ovenproof baking dish. Fill each mushroom with 1 tsp. Walnut Sage Pesto. Brush sides of mushroom caps with melted butter. Sprinkle with cheese. Bake until golden brown, about 20 minutes.

Remove from oven. Garnish with parsley. Serve on a tray for passed appetizers, as a first course on a bed of greens tossed with Balsamic vinaigrette, or plate as a side dish with roasted meats, chicken or fish.

Serves 10 – 12