

TIM'S GOAT CHEESE MUSHROOMS

Ingredients:

8 mushroom caps
4 ounces goat cheese
1 tablespoon shallots, chopped
1 tablespoon parsley, chopped
1 teaspoon salt
1 teaspoon ground pepper
1 teaspoon paprika
8 black olive slices
2 tablespoons olive oil
Lettuce and/or radicchio



Directions:

Preheat oven to 400 degrees.

Brush flat baking pan with 1 tablespoon of olive oil.

Wash and scoop out mushroom caps. Drain on paper towels.

Meanwhile, mix goat cheese, shallots, parsley, salt, pepper in a bowl. Brush mushrooms with remaining olive oil. Spoon a tablespoon of cheese mixture into mushroom caps. Set the caps on the baking pan and bake for 15 minutes.

Remove from oven. Set an olive slice on each. Sprinkle with paprika. Set on a tray lined with lettuce leaves.

Serve warm.



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