

# Stuffed Portobello Mushrooms with Tomatoes



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Yield: 4 servings

Prep Time: 10 minutes

Total Time: 22 minutes

Mini Mixers® sweet and delicious tomatoes stuffed into a portobello mushroom with garlic butter and bocconcini cheese are a real treat. This is an easy recipe to prepare, but it tastes amazing!

### Ingredients:

- 6 medium portobello mushrooms stem removed
- 4 tablespoons garlic butter
- 1 cup Mini Mixers® tomatoes, cut in half
- 6 fresh Bocconcini cheese balls, cut in 4-5 pieces each
- Salt and pepper to taste
- 2 tablespoons chopped fresh basil, for garnish
- ¼ cup balsamic glaze

### Directions:

1. Preheat oven to 400°F
2. Prepare mushrooms as directed in ingredients
3. Melt garlic butter and baste mushrooms top and bottom. Place on baking tray
4. Fill each mushroom evenly with tomatoes and cheese. Season with salt and pepper
5. Bake in preheated oven for approx. 12 minutes or until mushrooms are cooked through, cheese has melted and browned lightly and tomatoes are slightly blistered
6. Remove from oven. Garnish with basil and drizzle with balsamic glaze

### Cooking Tips:

Mushrooms contain moisture, so place the cooked mushroom on paper towels to soak up excess liquid.



#### Nutrition Facts:

Serving Size: 1, Servings Per Recipe: 4, Amount Per Serving: Calories 319, Total Fat 23.5g (30% Daily Value), Saturated Fat 12.5g (63% Daily Value), Cholesterol 65mg (22% Daily Value), Sodium 217mg (9% Daily Value), Potassium 497mg (11% Daily Value), Carbohydrate 8.3g (3% Daily Value), Dietary Fiber 1.8g (6% Daily Value), Sugars 3.3g, Protein 19.8g.

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