

Mushroom with Prosciutto

Ingredients:

1b Fresh Large White Monterey Mushrooms
1 Slice Prociutto, minced
2 T Grated Parmesan Cheese
2 T Bread Crumbs
1 T Parsley, Minced
Salt and Pepper
1 Egg
1/4 C Olive Oil

Preparation:

Rinse Mushrooms. Remove Stems from caps and chop up fine. Combine prosciutto, cheese, bread crumbs, mushroom stems, parsley. salt and pepper, and egg. Spread the mixture evenly inside the mushroom caps. Place in a single layer in a baking dish, and pour olive oil over the top. Bake uncovered in 300F degree oven for 25 to 30 minutes.

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