

# Tapena

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## Stuffed Mushrooms

Serves 6-8

### Ingredients

- 12 ounces medium size cremini mushrooms
- 2 ounces mahon cheese, coarsely shredded
- 2 Tbsp oil packed sun dried tomatoes
- 1/8 tsp ground thyme
- 1/8 tsp paprika
- 2 tsp fine plain bread crumbs

### Directions

Preheat oven to 425F.

Wipe each mushroom clean with damp cloth. Gently remove the mushroom stems, cut the dry edge of the stem off. Finely chop the remaining stems.

Pat dry the sun-dried tomatoes and finely chop.

Mix the cheese, spices, sun dried tomatoes, and chopped stems.

Put the mushroom caps in a glass or ceramic baking dish. Stuff the caps with the stem/cheese mixture. Top each stuffed cap with bread crumbs.

Roast mushrooms for 10 – 12 minutes.

Serve warm or at room temperature.