

# Stuffed Portobello Mushrooms

## INGREDIENTS

- 4 large portobello mushrooms, stems removed, gills scooped out
- 1 teaspoons olive oil
- 2 teaspoons balsamic vinegar
- ¼ teaspoon sea salt and ¼ teaspoon black pepper.
- 2 cups of stuffing
- 1 can of white beans
- 1/3 cup chopped pecans
- 1/3 cup dried cranberries

## DIRECTIONS

1. Preheat oven to 375°
2. Line a baking sheet with parchment paper and place the mushroom caps on it, upside down.
3. Whisk together 1 teaspoons olive oil with the balsamic vinegar, ¼ teaspoon sea salt and ¼ teaspoon black pepper.
4. Brush in the mushrooms with the mixture and bake for 10 – 15 minutes, until tender.
5. In a large bowl, mix together the stuffing, beans, pecans, and cranberries
6. Stuff the mushrooms with the mixture. Bake for another 10 to 15 minutes, until heated throughout.
7. Serve hot. Enjoy!