



Stuffed Mushrooms

Mushrooms, big or small is always a hit!!



4-6 servings



15 minutes

INGREDIENTS

- Mushrooms - big or small
- 1 Tub Cream Cheese
- 3/4 cup Grated Cheddar cheese
- 125ml Cream / milk
- 1 Minced Garlic clove
- 1 bundle of Chives
- 1 Fresh Lemon
- Salt & Pepper

DIRECTIONS

1. Spray some non-stick spray onto your Gecko Pizza plate
2. Remove the stems from the mushrooms & discard
3. Mix the cream cheese, grated cheese, garlic, chives & lemon together. Thin the mixture down with cream or milk to your desired thickness.
4. Scoop the mixture into the mushroom holes.
5. Place the mushrooms onto the plate, season with lemon, salt & pepper.
6. Bake for 10 min on top, and without turning or moving them around, move them to the bottom for 10 min.
7. Enjoy with meat braaied on top and a nice salad!!

NOTES

Mushrooms can be stuffed with whatever you like.



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