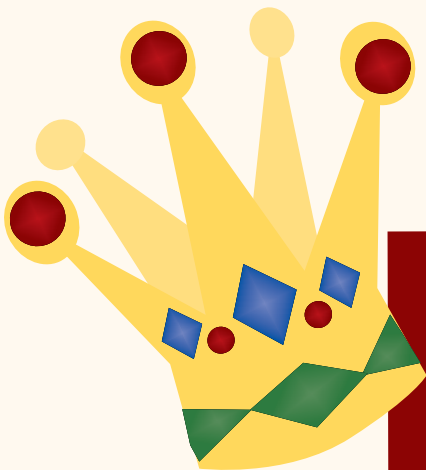


M



VEGAN

Mushrooms Royal



Ingredients

- 1 pound medium-size white or crimini mushrooms
- 2 slices vegan bread
- 5 Tbs. Earth Balance non-dairy margarine, divided
- 1/4 cup finely chopped green pepper
- 1/4 cup finely chopped onion
- 1/4 tsp. salt
- 1/4 tsp. thyme
- 1/4 tsp. tumeric
- 1/4 tsp. pepper

To Prepare

- Heat oven to 350 degrees.
- Wash, trim and dry mushrooms. Then remove stems.
- Finely chop mushrooms stems. Reserve 1/2 cup.
- Cut crust off bread slices, then finely chop.
- Melt 3 Tbs. margarine in a skillet. Add mushroom stems, onions and peppers and cook over medium heat until tender, about 5 minutes.
- Remove from heat and add bread, salt, thyme, tumeric, pepper and 1 Tbs. margarine. Stir to thoroughly combine.
- Melt 1 tbs. margarine in microwave or small saucepan. Pour into a shallow baking dish and spread evenly.
- Fill mushroom caps with stuffing mixture, then place mushrooms filled side up in baking dish.
- Bake 15 minutes. Then broil mushrooms 3-4 inches from oven top for 2 minutes, being careful not to let them burn.



NAVIGATE



R



allamericanvegan.com