

# [This full of veggie goodness, do not disappoint.](https://assignbuster.com/this-full-of-veggie-goodness-do-not-disappoint/)

Thisclassic Italian antipasto (appetizer)is naturally gluten-free. Italians are famous for their creative and innovativeappetizer ideas and these mushrooms, stuffed full of veggie goodness, do notdisappoint.  30 mins (Prep 10 mins)  2 SERVINGS Ingredients:·     1/4 cup diced jarredroasted red bell peppers ·     1/4 cup diced pittedgreen olives ·     1/4 cup gratedpecorino Romano ·     1 scallion, diced ·     1 tablespoon extra-virginolive oil ·     1/4 teaspoon salt ·     1/8 teaspoon freshlyground black pepper ·     1/2 pound white buttonmushrooms, cleaned and stemmed ·     1/8 cup finely choppedfresh basil leaves Instructions: Preheat the oven to 400 °degrees F.

In a medium bowl, mix together the roasted red bell peppers, olives, cheese, scallion, olive oil, salt, and pepper. On a parchment paper-lined bakingsheet, place the mushrooms, cavity side up. Spoon the filling into the cavity of the mushrooms. Bake until the mushroomsare tender, about 20 minutes. Transfer the mushrooms to aserving platter, sprinkle with chopped basil, and serve. Tip: Makesure you eat the mushrooms hot; they tend to lose the fullness of their flavorif they sit too long.

Pair with red wine.