

This full of veggie
goodness, do not
disappoint.



**ASSIGN
BUSTER**

This classic Italian antipasto (appetizer) is naturally gluten-free. Italians are famous for their creative and innovative appetizer ideas and these mushrooms, stuffed full of veggie goodness, do not disappoint. 30 mins (Prep 10 mins) 2 SERVINGS

Ingredients:

- 1/4 cup diced jarred roasted red bell peppers
- 1/4 cup diced pitted green olives
- 1/4 cup grated pecorino Romano
- 1 scallion, diced
- 1 tablespoon extra-virgin olive oil
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1/2 pound white button mushrooms, cleaned and stemmed
- 1/8 cup finely chopped fresh 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 baking sheet, place the mushrooms, cavity side up. Spoon the filling into the cavity of the mushrooms. Bake until the mushrooms are tender, about 20 minutes.

Transfer the mushrooms to a serving platter, sprinkle with chopped basil, and serve. Tip: Make sure you eat the mushrooms hot; they tend to lose the fullness of their flavor if they sit too long.

Pair with red wine.