Eggplant Stuffed Mushrooms



Ingredients: 1 pound of stemmed mushrooms Dominex Vegetarian Meatballs Garlic butter Olive oil Boursin cheese



Directions:

Sautee the whole mushrooms in olive oil until they are half-way cooked through. Heat the Vegetarian Eggplant Meatballs and slice in half. Take a mushroom cap, put a pinch of garlic butter in the top and stuff with a Vegetarian Eggplant Meatball. Cover the top with the Boursin cheese and bake at 350 degrees until the cheese starts to caramelize.

Due to differences in appliances, cooking times may vary. Heat until internal temp is at least 165 degrees

