

Crab Stuffed Portobello Mushrooms

Deliciously savory crab meat stuffed inside juicy portobello mushrooms, baked to perfection.



Main Dish

30 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1 large portobello mushroom, 100g crab meat, 1/4 cup breadcrumbs, 1/4 cup grated Parmesan cheese, 1 garlic clove (minced), 1 tablespoon chopped parsley, Salt and pepper to taste, Olive oil

Steps

1. Preheat oven to 375°F (190°C). 2. Remove the stem from the portobello mushroom and gently scrape out the gills. 3. In a bowl, mix crab meat, breadcrumbs, Parmesan cheese, garlic, parsley, salt, and pepper. 4. Drizzle olive oil on the mushroom cap and stuff it with the crab mixture. 5. Bake for 15–20 minutes until the mushroom is tender and the filling is golden brown. 6. Serve hot and enjoy!