

## **BASIL AND RICOTTA-STUFFED BABY PORTABELLAS**

About 6 big baby portabella mushrooms  
1/2 cup ricotta  
1/3 cup grated monterrey jack cheese  
palmful minced fresh basil  
1 teaspoon Mrs. Dash Tomato Basil Garlic  
salt and pepper to taste  
3-4 teaspoons Panko bread crumbs

Rinse mushrooms, de-stem them, and scoop out gills with a spoon. Set in small baking dish. In a bowl, mix the rest well and scoop into mushroom caps. Sprinkle with bread crumbs and broil on low for approximately 15 minutes, until tops brown.



*Recipe courtesy of Jennifer Raper, [www.KitchenPsycho.com](http://www.KitchenPsycho.com)*