

## **Stuffed Mushrooms**

24 large, fresh mushrooms, washed, drained and stemmed

¼ cup butter

¼ cup sliced green onion

1 clove garlic, minced

1 cup chopped fresh spinach

¼ cup breader

½ cup crumbled blue cheese

Chop enough stems to equal 1 cup. In medium skillet, cook stems, onion, garlic and spinach in butter until tender. Stir in breader and cheese. Remove from heat. Spoon mixture about 1 tablespoon, into each mushroom cap. Arrange filled mushrooms in baking dish. Bake in a pre-heated 425 degree oven for 8-10 minutes or until mushrooms are heated through and bubbly.