



## Stuffed Fondue Mushrooms

Yield: 24 mushrooms

### Ingredients:

- 1 garlic clove, finely chopped
- ½ cup finely chopped roasted red pepper
- 4 tablespoons olive oil, divided
- 1 teaspoon finely chopped fresh sage
- Pinch salt
- 4 ounces shredded mozzarella cheese
- 24 small mushroom caps, stems removed

### Directions:

1. In medium bowl, combine garlic, red pepper, 2 tablespoons olive oil, sage and salt.
2. Add cheese and stir to combine; set aside.
3. In separate bowl, toss mushrooms in remaining olive oil.
4. Stuff mushrooms and place on 3-inch rack.
5. Bake at 350°F for 5 minutes.
6. Remove mushrooms and serve warm.

*Tip: If you don't have fresh sage, use ½ teaspoon dried sage.*

*Tip: You can use your favorite type of cheese, but mozzarella is recommended.*

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