



## Crab Stuffed Portabella Mushrooms

Recipe By DEREK ST. ROMAIN

SERVES: 6-8

### INGREDIENTS:

- ☐ 4 portabella mushrooms
- ☐ 8 oz crab meat
- ☐ ½ cup panko bread crumbs, plus extra for garnish
- ☐ 2 tbsp fresh garlic, chopped
- ☐ 4 oz cream cheese
- ☐ 1 tbsp Cajun seasoning
- ☐ 2 tbsp parmesan cheese
- ☐ 1 tbsp lemon zest
- ☐ 1 tbsp parsley, chopped, for garnish
- ☐ 1 tbsp basil, chopped, for garnish
- ☐ olive oil cooking spray
- ☐ hot sauce

### DIRECTIONS:

- ☐ 1. Preheat the oven to 400°F.
- ☐ 2. In a medium bowl, use a fork to shred the crab meat.
- ☐ 3. Add all ingredients except the mushrooms to the crab meat and mix well by hand.
- ☐ 4. Shape the crab mixture into balls, then gently press one into each mushroom cap.
- ☐ 5. Sprinkle additional breadcrumbs and lemon zest over the top.
- ☐ 6. Spray the olive oil cooking spray over the crumb topping to help it brown.
- ☐ 7. Place in the preheated oven and bake for 25–30 minutes, then increase heat to 475°F for an additional 5 minutes, or until the tops are browned.
- ☐ 8. Remove from the oven and transfer to a plate. Garnish with parsley and basil, then drizzle your favorite hot sauce on top before serving.

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