

# Stuffed Asiago-Basil Mushrooms

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Taste of Home Annual Recipes - 2020

**Yield: 2 dozen mushrooms**

*24 (about one lb.) baby portobello mushrooms, stems removed  
1/2 cup reduced-fat mayonnaise  
3/4 cup Asiago cheese, shredded  
1/2 cup loosely packed basil leaves, stems removed  
1/4 teaspoon white pepper  
12 cherry tomatoes, halved  
Parmesan cheese (optional), thinly sliced or shaved*

**Preparation Time: 25 minutes**

**Bake Time: 10 minutes**

Preheat the oven to 375 degrees.

Place the mushroom caps in a greased 15x10x1-inch baking pan. Bake for 10 minutes.

Meanwhile, place the mayonnaise, Asiago cheese, basil and pepper into a food processor. Process until blended.

Drain the juices from the mushrooms. Fill each with one rounded teaspoon of the mayonnaise mixture. Top each of the caps with a tomato half.

Bake until lightly browned, 8 to 10 minutes.

If desired, top with Parmesan cheese.

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Per Serving (excluding unknown items): 669 Calories; 57g Fat (75.4% calories from fat); 23g Protein; 19g Carbohydrate; 2g Dietary Fiber; 116mg Cholesterol; 1618mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 2 Vegetable; 9 1/2 Fat; 1/2 Other Carbohydrates.

