

Stuffed mushrooms with onions and breadcrumbs

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Ingredients

- Mushrooms
- Onion
- Garlic
- Olive oil
- A few spoons of breadcrumbs
- Your favorite or vegan cheese

Instructions

Preparation

1. Preparation of mushrooms: Wash the mushrooms, dry well with a towel. Carefully remove (unscrew) the stems so that the caps themselves do not break.

Stuffing

2. For the filling: Fry the chopped mushrooms, onion and garlic in a frying pan in olive oil until soft and fragrant. Mix everything with a few spoons of breadcrumbs.

3. Topping: Stuff the caps and top with your favorite cheese (if you're making a vegan version, choose vegan cheese).

Baking

4. Oven: Place in an oven preheated to 190 °C, on the bottom shelf, and bake for about 20-30 minutes, until the mushrooms are soft and the cheese is nicely melted and browned on top. I usually bake it with another dish, like this leek and salmon cake.

