



Another delicious recipe from  
*Tanya's Kitchen*

## **Stuffed Mushrooms**

### **Ingredients**

12 stuffing mushrooms  
½ ed bell pepper  
½ yellow bell pepper  
½ green bell pepper  
6 oz. bacon chopped  
½ white onions  
2 stalks celery  
1 cup bread crumbs  
Olive oil  
Salt and pepper

### **Directions**

- First remove the mushrooms stems and trim the bottom of the caps to open up the mushrooms for stuffing
- Take the trimmings and finely chop. Set the mushrooms aside
- In a frying pan brown the bacon, add the onions, pepper, chopped mushrooms, and celery.
- Cooked until the vegetables are soft. Add the breadcrumbs and stir
- Season with salt and pepper
- Spoon mixture into the mushroom caps and place the stuffed caps in a baking pan.
- Drizzle the mushroom caps with the olive oil and bake for 20-30 minutes in a 350 degree oven
- You can find all these ingredients at all your Foster's Food Fair IGA stores