

Crumbed Mushrooms



Ingredients:

- 250g Mushrooms (stalks removed)
- 3 Tablespoons Parmesan cheese (freshly grated)
- 4 Tablespoons white Breadcrumbs (dried)
- 1 Pinch Garlic Salt
- 1 Pinch Ground Black Pepper
- 1 Tablespoon flat leaf Parsley (freshly chopped)

Instructions:

1. Start by preheating the oven to 240C. Then lightly grease a nonstick baking tray.
2. Gently wipe the mushrooms with damp kitchen paper and set aside for later.
3. Next combine the cheese, salt, pepper, parsley with the breadcrumbs.
4. Coat each mushroom in the mixture and bake for 10-12mins.