



Holiday Stuffed Portabellas



1/6th of recipe (1 stuffed mushroom): 188 calories, 2.5g total fat (0.5g sat. fat), 449mg sodium, 38.5g carbs, 4g fiber, 14g sugars, 6.5g protein

Prep: 15 minutes **Cook:** 30 minutes



Ingredients

6 large portabella mushrooms, stems chopped and reserved
1 cup chopped onion
3/4 cup finely chopped celery
1 tbsp. [light whipped butter or light buttery spread](#) (like Brummel & Brown)
One 6-oz. box [Stove Top Cornbread Stuffing Mix](#)
1/2 cup sweetened dried cranberries

Directions

Preheat oven to 400 degrees. Spray a baking sheet with nonstick spray.

Place mushroom caps on the baking sheet, rounded sides down. Bake until slightly tender, about 8 minutes.

Remove sheet, but leave oven on. Blot away excess moisture from mushroom caps.

Bring a medium pot sprayed with nonstick spray to medium-high heat. Add onion, celery, and mushroom stems. Cook and stir until slightly softened and lightly browned, 6 - 8 minutes.

Transfer cooked veggies to a bowl.

Add butter and 1 1/2 cups water to the (empty) pot, and bring to a boil. Once water boils, remove from heat. Add stuffing mix, cooked veggies, and dried cranberries. Mix until water has absorbed.

Distribute stuffing mixture among the mushroom caps. Bake until slightly crisp on top, about 12 minutes. Serve 'em up!

MAKES 6 SERVINGS

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