

STUFFED PORTOBELLO MUSHROOMS

SERVES 8

Kel Normann

Trim the stem from the Portobellos. Fill mushrooms with Parmesan cheese. Add slice of Prosciutto and another layer of Parmesan cheese.

Drizzle with olive oil. Season to taste with lemon pepper, garlic salt, and Yah's seasoning.

Bake for 30 min at 350°. Finish 3–5 min on broil to crust the cheese.

DEEDEE'S NOTES:

- Mushrooms and Parmesan cheese may be prepped in advance. You may also prepare, fill, and season the mushrooms 1–2 hours before baking.
- Seasoning to taste gives you flexibility to add more of the seasonings you prefer and less of the ones you don't.
- Yah's Herbal Delight Seasoning is a specialty seasoning that Kel and his wife, Parker, discovered at the Raleigh, NC Farmer's Market. It is also available at the Charlotte Farmer's Market. To find other locations or to order online, visit www.yahsbest.com.
- You may substitute the Yah's with another herb seasoning of your choice, such as the McCormick Mediterranean Spiced Sea Salt featured in other EE recipes. Depending on what you choose as a substitute, you may want to omit the lemon pepper and garlic salt.

INGREDIENTS

8 large Portobello mushrooms
8 oz Parmesan cheese, grated
8 slices Prosciutto
Olive oil
Lemon pepper
Garlic salt
Yah's Herbal Delight Seasoning
(no salt)

