



Crab Stuffed Mushrooms with Lemon Olive Oil

Ingredients:

24 Baby Bella Mushrooms, cleaned
¼ cup celery, chopped
2 T onion, chopped
2 T red bell pepper, chopped
½ lb. crab meat (I used pasteurized - lump)
Saltine crackers
1 cup shredded mozzarella cheese, divided (1/2 to be used to sprinkle on top before baking)
¼ t. garlic powder
½ t. Old Bay Seasoning
¼ t. freshly ground black pepper
¼ t. salt
1 egg
Lemon zest from a fresh lemon (optional)
¼ - ½ cup The Olive Tree Lemon olive oil

Preparation:

Preheat oven to 400 degrees
Saute celery, onion, and red bell pepper in butter until soft, set aside
Wash (or peel) skins of mushrooms and remove stems
Set caps to the side and chop half of the stems.
Combine the sautéed vegetables, chopped mushroom stems and all other ingredients and mix well.
Stuff mushroom caps with crab mixture and place in a buttered baking dish (can divide and place in individual casseroles or baking dishes)
Sprinkle with remaining mozzarella cheese
Drizzle melted butter on tops
Bake in oven until cheese is melted and lightly browned
Remove from oven and drizzle The Olive Tree Lemon Olive oil over tops
Compliments of The Olive Tree....Enjoy!