

Easy Greek Yogurt Stuffed Mushrooms

Makes 2 servings

1 tablespoon olive oil

2½ cups mini bella mushrooms, cleaned and stems removed (save stems for filling)

6 ounces 2% Greek yogurt

½ cup green onions, coarsely chopped

4 tablespoons fresh parsley, divided

3 tablespoons freshly grated Parmesan cheese, divided

2 teaspoons minced garlic

Salt and black pepper

1. Preheat oven to 400°F. Line large baking sheet with parchment paper; drizzle oil evenly over paper.
2. Add mushroom stems, yogurt, green onions, 2 tablespoons parsley, 2 tablespoons, Parmesan cheese, garlic, salt and pepper to food processor or blender; blend until smooth and creamy. Adjust seasonings.
3. Fill mushroom caps evenly with yogurt mixture. Place each stuffed mushroom on prepared baking sheet; top with remaining 1 tablespoon Parmesan cheese.
4. Bake 20 to 25 minutes or until mushrooms are tender. Sprinkle with remaining 2 tablespoons parsley. Serve immediately.