

Leftover Green Bean Casserole Stuffed Mushrooms



Ingredients

- 12 portabello mushroom caps, around 3"
- 1 cup oil & vinegar salad dressing
- 1 tsp garlic powder
- 3 tsp Italian herbs
- Olive oil spray
- ¼ cup parmesan cheese
- 2 Tbs Italian bread crumbs
- 1 Tbs melted butter
- 1 ½ cups leftover green bean casserole

Directions

Place mushroom caps in a ziplock bag with salad dressing, garlic and 2 tsp Italian herbs. Seal and gently massage the mixture into the mushrooms.

Marinate for 30 minutes - 1 hour (too long and they'll fall apart)

Preheat the oven to 375 degrees and spray a baking sheet with oil

In a small bowl combine the last of the Italian herbs (1 tsp) and the melted butter

Remove mushrooms from bag and place on baking sheet. Fill caps with green bean casserole and top with bread crumbs.

Cook for 15 - 18 minutes until golden brown

