

Stuffed mushrooms



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For 2 servings:

250 g mushrooms
1-2 cloves of garlic, mashed
2 tablespoons nutritional yeast
dill, finely cut
salt and pepper, to taste

Wash the mushrooms and remove the stems.

Chop the stems finely and mix with the rest of the ingredients. Fill each mushroom cap with the mix.



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Bake in the oven on medium heat (175C) for 15 minutes.

Serve warm.