

Stuffed Mushrooms

Makes 3 Servings

Ingredients:

- 12 mushrooms
- 8 oz. bacon
- 2 tablespoons butter
- 7 oz. cream cheese
- 3 tablespoons fresh chives, finely chopped
- 1 teaspoon paprika powder
- salt and pepper



Directions:

1. Preheat oven to 400F.
2. Fry bacon crisp. Let cool and crush. Save the bacon fat.
3. Remove the mushroom stems (cutting into the bottom side of the mushroom to form a small bowl). Chop the stems finely. Saute' in the bacon fat, adding butter as needed.
4. Place mushrooms in greased baking dish.
5. In a bowl, mix the bacon pieces with the friend, chopped mushroom stems, cream cheese, paprika, salt, and pepper.
6. Use a tablespoon to add the mixture to each of the mushroom tops, evenly distributed to fill all the mushrooms. Overfilling is okay.
7. Bake uncovered 20 minutes or until mushrooms turn golden brown.
8. Serve with your favorite meats or breakfast.

Recipe Courtesy of: <https://www.dietdoctor.com/recipes/keto-stuffed-mushrooms>