

NGREDIENT

JIRECTIONS

CRAB STUFFED MUSHROOMS

Recipe created by Joy Monnerjahn

1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes

1 Pure Flavor® Red Sweet Bell Pepper, diced

15 large button mushrooms, stems removed

2.5 cups jumbo lump crab

1/2 cup green onions, chopped

1/4 cup white onion, diced

1/4 cup celery, diced 2 tbsp lemon juice

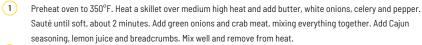
2 tbsp breadcrumbs

1 tbsp breadcrumbs

i tosp butter

1 tbsp creole mustard

2 tsp Cajun seasoning





3 Place a tomato on a toothpick and press into the top of a mushroom. Repeat for each mushroom. Place pan back into the oven and bake for another 5-8 minutes until the tomato is softened. Remove from oven and remove the toothpicks from each mushroom. Serve immediately.





10 min

30 min COOKING



4-6



easy