



RECIPE | TOMATOES

CRAB STUFFED MUSHROOMS



40 min

10 min
PREP.

30 min
COOKING



4-6

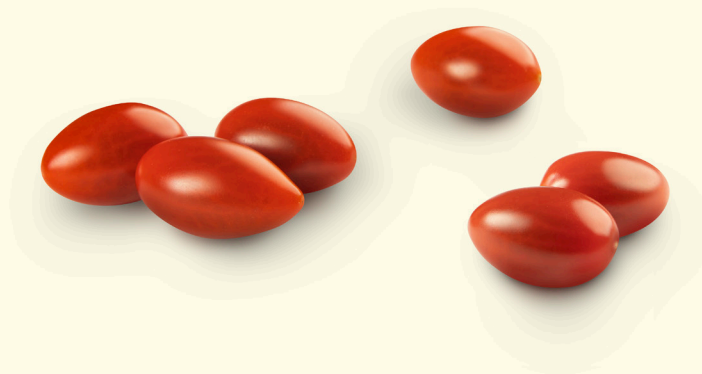


easy

INGREDIENTS

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
- ½ cup green onions, chopped
- ¼ cup white onion, diced
- ¼ cup celery, diced
- 2 tbsp lemon juice
- 2 tbsp breadcrumbs
- 1 tbsp butter
- 1 tbsp creole mustard
- 2 tsp Cajun seasoning



DIRECTIONS

- 1 Preheat oven to 350°F. Heat a skillet over medium high heat and add butter, white onions, celery and pepper. Sauté until soft, about 2 minutes. Add green onions and crab meat, mixing everything together. Add Cajun seasoning, lemon juice and breadcrumbs. Mix well and remove from heat.
- 2 Fill each mushroom with a generous amount of the crab mixture to fill the cap and press down to form a top. Place each mushroom on a parchment lined baking sheet and bake for 25 minutes until tops are slightly golden. Remove from oven.
- 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.

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