

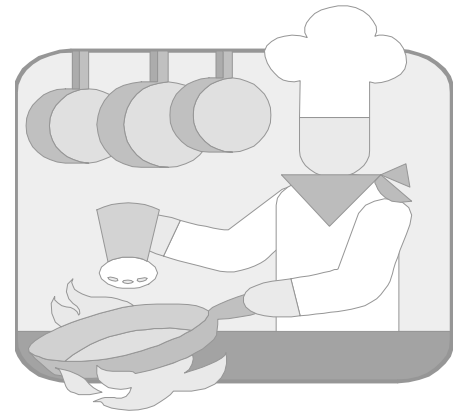


Pesto Stuffed Mushrooms

By Clarissa Donnelly
#3 School

INGREDIENTS:

1 pound mushrooms, large (about 16) ,
1 cup chicken broth, degreased 1 tbs.
Corn starch 1 cup fresh basil leaves,
packed 2 teaspoons olive oil
2 tablespoons onion, finely chopped 1
teaspoon garlic, minced 1/2 teaspoon
fresh oregano, minced salt and freshly
grounded pepper



DIRECTIONS:

Preheat oven to 350 degrees. Wipe mushrooms with damp cloth or towel; remove stems from caps. Lightly coat shallow baking dish with on - stick vegetable spray. Arrange mushrooms caps in prepared dish, hollow sides up. Finely chop stems; set aside. Combine broth and arrowroot in processor and blend. Add basil and puree until smooth. Set aside . Heat oil in heavy small skillet over low heat. Add onion and garlic and sauté until onion is tender, about 5 minutes. Add basil mixture, chopped mushroom stems and oregano and stir over low heat until mixture boils and liquid reduces lightly , about 5 minutes. Remove from heat; cool slightly. Season with salt and pepper if desired. Spoon basil mixture into mushroom caps. Bake until filling is hot and bubbling, 12 to 15 minutes. Yield: 16 Appetizers Category.