



Stuffed Mushroom



This recipe calls for:

Tomato, Garlic & Onion Sauce

Prep time

15 minutes

Cook time

30 minutes

Ingredients

- 15 Large white mushrooms - (about 1.25 pounds)
- 1/2 Cup Chopped Pancetta
- 1 Medium onion
- 2 Cloves garlic
- 1 jar RAGÚ® Tomato Garlic & Onion Sauce
- 1/4 Cup + TBSP grated Parmesan cheese
- 1/2 Cup + TBSP seasoned panko bread crumbs, divided

Instructions

1. Heat oven to 400°F
2. Remove mushroom stems and finely chop. Heat pancetta in large skillet on medium heat. Cook 2 minutes or until crispy. Add mushroom stems, onions, and garlic. Cook 5 minutes or until tender, stirring occasionally.
3. Stir in 1 1/4 cups of RAGÚ® Tomato, Garlic & Onion Sauce, 1/4 cup cheese, and 1/2 cup

- breadcrumbs. Cook 4 minutes or until mixture has thickened, stirring occasionally.
4. Arrange mushroom caps on foil-lined baking sheet. Spoon filling into mushrooms.
 5. Combine remaining cheese and breadcrumbs; sprinkle on top of mushrooms.
 6. Bake the stuffed mushroom for 30 minutes.