

Easy-Peasy Boursin Mushrooms

Ingredients:

whole button mushrooms

Boursin cheese

optional:

melted butter

bacon, fried, drained and cooled

Seafood (we used cooked shrimp, but crab (real or imitation) or lobster chunks would also work)

green onion slices for garnish

Wash mushrooms and snap off stems.

Lightly oil or butter baking dish

Optional: Brush curved surface of mushroom with melted butter.

Place mushrooms curved side down into baking dish.

Optional: Place bacon or seafood into hollow of mushroom. Garnish with green onion.

Top with chunk of Boursin.

Bake at 350F until mushrooms let out some juices and cheese is melted and slightly bubbly (about 10-15 mins)

prep time 5 mins

cook time 15 mins