



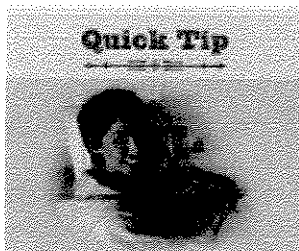
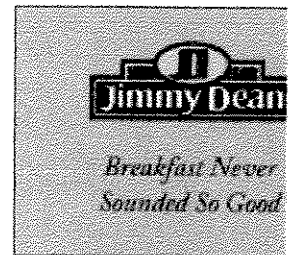
Meal

Prep Time

Stuffed Portobello Mushrooms

- 1 pkg. Regular Flavor Jimmy Dean Pork Sausage
- 1/2 cup ricotta cheese
- 1 cup shredded mozzarella-Parmesan cheese blend, divided
- 3 tablespoons finely chopped, rehydrated sun-dried tomatoes
- 1/4 cup thinly sliced green onions, divided
- 16 portobello mushroom caps, about 3-1/2 to 4 inches diameter
- olive oil
- 3 tablespoons balsamic vinegar
- 8 oz. prosciutto (about 16 slices)
- paprika

Stuffed Portobello Must



Quick Tip

Plan Ahead!

When making recipes, like our Jimmy Dean Mexican Layer Dip, make the day before your party. Then, just pull out of the refrigerator and serve.

Preheat oven to 350 F. In a large skillet, cook sausage over medium-high heat, stirring frequently until thoroughly cooked and no longer pink; drain well. In a large mixing bowl, combine sausage, ricotta, 1/2 cup of the cheese blend, rehydrated tomatoes and green onions; mix well. Brush the smooth side of mushroom caps with olive oil; place on a baking sheet. Fold each prosciutto slice in thirds; place one on each mushroom. Spread each with 2 tablespoons sausage-cheese mixture; drizzle 1/2 teaspoon balsamic vinegar over mixture. Top each with 1/2 tablespoon shredded cheese. Bake 10-15 minutes or until cheese is lightly browned. Transfer mushrooms to paper towels or cooling rack to drain for 2 minutes. Sprinkle lightly with paprika before serving.

Makes 16 stuffed mushrooms



Regular Fresh Sausage

Our premium pork sausage is from only quality cuts of meat including loins and hams, and is 97% Fat Free. More information about our Sausage >

Recipe Rating: ★★★★★



Comments:

dawnrae1224 on 12/5/2003

Cream
Butter
Sundried Tomatoes
Prosciutto
Onion
Garlic
Parsley
Bread Crumbs

Balsamic

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Hummus - 3

- 2 cups chickpeas, cooked or canned
- 1/3 cup fresh lemon juice
- 1/4 cup tahini
- 2 cloves garlic, minced or pressed
- 1/4 cup or more water
- salt to taste
- 1 tablespoon olive oil
- 1 teaspoon paprika

1. Drain and rinse the chickpeas. Place in a blender or food processor with the lemon juice, tahini, and minced garlic. Blend well, adding water as needed to form a smooth paste. (Add less water to make a thicker hummus for sandwich spread.) Add salt to taste.
2. Scrape hummus into a covered container and refrigerate overnight or at least three hours before serving.
3. Remove hummus from refrigerator 1/2 hour before serving. Spread onto a shallow plate, swirling top with the back of a spoon. Drizzle olive oil and paprika over top.
4. Serve with pita chips or bread triangles and raw vegetable for dipping.
5. Makes about 3 cups, enough to serve at least eight as a party dip or to fill 6-8 sandwiches.

Hummus - 4

- 2 cups canned garbanzo beans, drained
- 1/3 cup tahini
- 1/4 cup lemon juice
- 1 teaspoon salt
- 2 cloves garlic, halved
- 1 tablespoon olive oil
- 1 pinch paprika
- 1 teaspoon minced fresh parsley

Directions

1. Place the garbanzo beans, tahini, lemon juice, salt and garlic in a blender or food processor. Blend until smooth. Transfer mixture to a serving bowl.
2. Drizzle olive oil over the garbanzo bean mixture. Sprinkle with paprika and parsley.

spice it up : add 1 clove garlic
1/2 tsp cumin
1/4 tsp cayenne pepper
1/2 tsp paprika

+ juice from bean can (1 can + a bit from 2nd)