

≡ SOUTHWESTERN STUFFED MUSHROOMS ≡

Roasted portobello mushrooms stuffed with Pierce Chicken® Buffalo Style Chicken Dip, topped with Chihuahua and Cotija cheeses, fresh arugula and crunchy tortilla strips.

Patrons say they're interested in trying new flavors when dining out—but they don't necessarily want to commit to ordering unfamiliar entrées. Appetizers and shareable dishes are perfect for giving your guests a low-risk way to try something new!

Source: Nation's Restaurant News, February 2015



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings (3 mushrooms each)

Serving Size: 377g	Amount Per Serving		% Daily Value*
	Calories:	600	
	Total Fat:	37g	57%
	Cholesterol:	155mg	52%
	Sodium:	1710mg	71%
	Total Carbohydrate:	21g	7%
	Dietary Fiber:	3g	12%
	Sugars:	8g	
	Protein:	41g	

*Percent Daily Values are based on a 2,000 calorie diet.

Allergens: milk, wheat

INGREDIENTS

Pierce Chicken® Chicken Dipz Buffalo Style Chicken Dip (Code #17820)	6 cups
Portobello mushroom caps, stemmed	72 each
Chihuahua cheese, shredded	4½ cups
Cotija cheese, grated	½ cup
Arugula	3 quarts
Crunchy tortilla strips, tri-color	6 cups
Lime wedges	24 each

METHOD

1. Bake mushroom caps on an oiled sheet tray at 350°F for 3 to 5 minutes or until slightly tender.
2. Top each mushroom cap with ¼ cup Buffalo Style Chicken Dip, 1 tablespoon Chihuahua cheese, and 1 teaspoon Cotija cheese.
3. Bake at 350°F for 5 to 7 minutes or until cheese is melted and lightly browned.
4. Garnish each serving (3 mushrooms) with ½ cup arugula, ¼ cup tortilla strips and 1 lime wedge.