

# Parve Stuffed Mushrooms

Recipe By *Esther Ottensoser*



Cooking and Prep:  45  
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Serves:  8

Contains:   

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Rosh Hashanah

**Diet:** Vegetarian, Pescetarian

**Source:** Family Table by

Mishpacha Magazine

Enjoy this light and delicious side dish, bursting with unique flavor. When my niece Malka H. gave me the recipe, I knew it would be a favorite in my home. I'm sure it will be in yours, too!

## Ingredients (9)

### Mushrooms

- 16 ounces (450 grams) white mushrooms
- 3 medium onions, sautéed and cooled
- 1 egg
- 1/4 cup **Gefen Bread Crumbs**
- 3 tablespoons water

## Dressing

- 1/4 cup Gefen Mayonnaise
  - 1-2 tablespoons Heaven & Earth Ketchup
  - 1 teaspoon lemon juice
  - garlic powder
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## Start Cooking

### Prepare the Mushrooms

1. Preheat oven to 400 degrees Fahrenheit. Remove stems from mushrooms and wash well.
2. In a bowl, combine sautéed onions, egg, bread crumbs, and water for stuffing. Mix dressing ingredients separately.
3. Fill mushrooms with stuffing and arrange in a baking pan. Spread a layer of the dressing on top.
4. Bake for half an hour or until a fork goes in easily.

### Credits

Photography: Hudi Greenberger

Food and Prop Styling: Janine Kalesis