



# SWEET CORN STUFFED MUSHROOMS



Baby Portobello mushrooms stuffed with creamy herbed goat cheese, arugula and **Battered Sweet Corn Nuggets**, baked until golden brown. Yield: 2 Servings

## Ingredients:

6 Each	<b>Battered Sweet Corn Nuggets</b> [#0241120], Prepared According to Package Directions
6 Each	Baby Portobello Mushrooms, Stems Removed
½ Cup	Arugula, Packed
½ Cup	Herbed Goat Cheese

## Directions:

1. Preheat an oven to 350°F.
2. Fill each portobello mushroom cap with an even amount of arugula, herbed goat cheese and a **Battered Sweet Corn Nugget**.
3. Bake for 6-8 minutes, or until the mushrooms are golden.