

5PLUS5

FIVE INGREDIENTS +
FIVE MINUTES OF PREP!

Bacon & Cream Cheese Portobellos

Ingredients:

- 2 large Portobello mushrooms,
brushed clean
- 4 oz. package cream cheese,
softened
- ¼ cup grated Parmesan cheese
- 2 slices bacon, cooked and
crumbled
- 1 green onion, thinly sliced

Have on hand:

- 2 cups water
- Salt, to taste

Pour the water into the inner pot of the Aroma® rice cooker. Place the mushrooms, gill-side up, in the steam tray, close the lid and Steam/Cook for 8 minutes. In a small bowl, blend the remaining ingredients and add salt and pepper to taste. After steaming, open the lid, mound half of the cream cheese mixture on top of each Portobello and smooth the top and edges with a knife. Close the lid and continue cooking for 3 to 4 minutes. Let cool slightly, place on a serving tray and cut each mushroom into 6 wedges. Pop the wedges into your mouth or, if you're into elegance and charm, serve the wedges with buttery crackers.

Serves 4.

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