

Mashed Potato Stuffed Portabellas



Ingredients:

- 4 Portobello mushrooms (with stems removed)
- 2 cups mashed potatoes w/garlic (or preferred seasoning, instead of butter--use skim milk to prepare)
- light Greek dressing

Directions:

1. Marinate mushrooms in dressing prior to preparing mashed potatoes.
2. Lay the mushrooms top-side down, and scoop the mashed potatoes inside.
3. Bake on a pan at 425 degrees until slightly brown on top.
4. Enjoy!