

Gourmet Crab and Seafood Cake Stuffed Mushroom with Sun-Dried Tomato Cream Sauce



FEATURED PRODUCTS:
MENU PARTS: Appetizers, Entrees

DIRECTIONS

1. Preheat convection oven to 375°F.
2. Cook King and Prince® Gourmet Seafood Crab Cake as directed on packaging. Reserve.
3. Rub mushrooms with olive oil, garlic, salt and pepper. Place in the oven for 8-10 minutes.
4. When cool stack the King and Prince® Gourmet Seafood Crab Cake on top of the mushroom. Bake to order and when hot top with sauce.
5. Garnish with fresh thyme.

INGREDIENTS

6	Each	<u>Gourmet Seafood & Crab Cake</u>
6	Each	Portabella Mushroom, Large, Cleaned
6	Ounces	Olive Oil
2	Cloves	Garlic, Minced
12	Ounces	<u>Gourmet Crab and Seafood Cake Stuffed Mushroom with Sun-Dried Tomato Cream Sauce</u>
6	Each	Thyme, Fresh, Sprigs