



Complexity level: Easy

Calories level: Low-calories level

Price estimation: Less than 5 \$

Ingredients

1 lb
mushrooms (medium/large)
1/2
onion (medium)
1
clove of garlic
3 T
olive oil
1/2 t
salt
1/4 t
ground black pepper
5 sli
bacon

Instructions

1. Preheat oven to 390 degrees F (200° C).
2. Peel and wash mushrooms.
3. Remove and chop stems.
4. Peel and chop finely 1/2 onion.
5. Peel and chop 1 clove of garlic.
6. Place 3 tablespoons of olive oil in a non-stick large skillet and heat. Add chopped onion and garlic when warm.
7. Season with some salt and ground black pepper and stir-fry over medium heat for 5 - 7 minutes.
8. Chop bacon slices.
9. Add chopped bacon and mushrooms stem to the skillet. Sauté for 8 - 10 minutes and set aside.

10. Spread some olive oil on mushrooms with the help of a pastry brush.
11. Fill mushrooms.
12. Put stuffed mushrooms in a baking dish and bake for 15 minutes.

Serve and enjoy your bacon stuffed mushrooms recipe! See more [Spanish Tapas](#) [1] or [easy recipes](#) [2].

Source URL: <https://thespanishcuisine.com/recipes/bacon-stuffed-mushrooms>

Links

[1] <https://thespanishcuisine.com/recipes/Spanish-Tapas>

[2] <https://thespanishcuisine.com/recipes/easy>