

Crab Stuffed Mushrooms



Makes approx. 20 – 60 cal's each

450g Blue Crab Meat, *shredded*
600g Mushrooms, *stems removed*
1/2 cup Mayonnaise
3 Tbsp. Chives, *finely chopped*
1 tsp dried Oregano
1/2 tsp Paprika

Mix the crab, mayo, chives and spices in a large bowl. Set aside to rest for 15 minutes.

Preheat the oven to 180°C. Meanwhile, clean the mushrooms and remove the stems. Then pat the mushrooms dry.

Stuff mushroom caps with crab mixture and place on baking sheet lined with a piece of baking paper.

Bake for 20 minutes, or until crab mixture is lightly golden on top.

Allow to rest for a minute or two to cool, and serve.