

## Stuffed Mushrooms with Dried Tomatoes (GF, CF)

1 cup parsley, chopped  
½ cup sun dried tomatoes  
½ cup pine nuts  
1 clove garlic, chopped  
1 teaspoon lemon juice  
¼ teaspoon celtic sea salt  
¼ cup olive oil  
1 (8) ounce package mushrooms

- In a food processor, place parsley and pulse briefly
- Add sun dried tomatoes, pine nuts, garlic, lemon juice and salt, then pulse until almost smooth
- Drizzle in olive oil and pulse again briefly to incorporate
- Remove stems from mushrooms and stuff with pesto
- Bake at 350° for 30-45 minutes
- Serve

Serves 4