

 **Preparation:** 10 mins
Cooking: 10 mins

 **Serves:** 4

 **Difficulty:** easy

Stuffed BBQ mushrooms



These stuffed BBQ mushrooms are super easy to prepare and a real crowd-pleaser – serve as a starter or part of the main event.

INGREDIENTS

- 8 chestnut or button mushrooms
- 80g Boursin, or another type of cream cheese
- 8 bacon rashers
- 16 cocktail sticks

RECIPE

1. Remove the stems from the mushrooms.
2. Fill the space with the cream cheese.
3. Wrap the bacon around the mushrooms and secure with a couple of cocktail sticks.
4. Grill on the barbeque until the bacon is crispy and the mushrooms are cooked.

Enjoy the stuffed BBQ mushrooms on their own as a delicious starter or with salads and a couple of sausages if serving as a main.

