

# *Creamy Shrimp and Corn Stuffed Portobello Mushrooms*

*By: Andrea | Cooking with a Wallflower*

## Ingredients:

2 Portobello mushrooms  
1/2 cup cream cheese, softened  
1 cup raw shrimp  
1/3 cup corn kernels, fresh or frozen  
1/2 cup cheese, shredded  
1/2 teaspoon Creole seasoning  
1/4 teaspoon garlic powder  
Extra cheese for topping

Yields: 2 servings

## Directions:

Preheat the oven to 350°F. Then line a baking pan with foil, and lightly grease with nonstick cooking spray.

Remove the stem from the Portobello mushrooms. Place the mushrooms onto the baking pan, and cook them in the oven for about 4-5 minutes to allow the mushrooms to soften. Remove them from the oven, and set aside for now.

In a small pot, cook the shrimp until it just turns reddish orange. Drain them and allow them to cool for a few minutes until you can touch them comfortably.

Mince the shrimp into small pieces.

Add softened cream cheese, minced shrimp, corn, Creole seasoning, and garlic powder into a medium to large sized bowl. Mix until all the ingredients are evenly combined.

Spoon the shrimp and corn mixture into the Portobello mushrooms. Top with extra cheese if desired. Place the baking pan into the oven, and cook for an additional 4-5 minutes or until the cheese has melted.

Allow the mushrooms to cool for a few minutes before serving warm. Enjoy!