



## Holiday Stuffed Portabellas



1/6th of recipe (1 stuffed mushroom): 188 calories, 2.5g total fat (0.5g sat. fat), 449mg sodium, 38.5g carbs, 4g fiber, 14g sugars, 6.5g protein

**Prep:** 15 minutes    **Cook:** 30 minutes



### Ingredients

6 large portabella mushrooms, stems chopped and reserved  
1 cup chopped onion  
3/4 cup finely chopped celery  
1 tbsp. [light whipped butter or light buttery spread](#) (like Brummel & Brown)  
One 6-oz. box [Stove Top Cornbread Stuffing Mix](#)  
1/2 cup sweetened dried cranberries

### Directions

Preheat oven to 400 degrees. Spray a baking sheet with nonstick spray.

Place mushroom caps on the baking sheet, rounded sides down. Bake until slightly tender, about 8 minutes.

Remove sheet, but leave oven on. Blot away excess moisture from mushroom caps.

Bring a medium pot sprayed with nonstick spray to medium-high heat. Add onion, celery, and mushroom stems. Cook and stir until slightly softened and lightly browned, 6 - 8 minutes.

Transfer cooked veggies to a bowl.

Add butter and 1 1/2 cups water to the (empty) pot, and bring to a boil. Once water boils, remove from heat. Add stuffing mix, cooked veggies, and dried cranberries. Mix until water has absorbed.

Distribute stuffing mixture among the mushroom caps. Bake until slightly crisp on top, about 12 minutes. Serve 'em up!

### MAKES 6 SERVINGS

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

\*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.