Stuffed Mushrooms

1/2 cup pine nuts

3/4 cup brown rice

12-14 medium portobello mushrooms

olive oil

1 Tablespoon fresh thyme

2 onions, chopped

4 cloves garlic, minced

1 Tablespoon fresh rosemary, chopped

1/4 cup Parmesan cheese

1 teaspoon chicken or vegetable bouillon

fresh lemon juice

1/4 teaspoon black pepper

Toast pine nuts in a dry skillet until lightly browned.

Cook rice according to package directions.

Remove stems from mushrooms and chop.

Arrange mushrooms, gill side up, on foil lined baking sheet.  Drizzle with oil.

Sprinkle with thyme, salt and pepper.  Bake 10 minutes at 350.

Heat 3 T. oil in skillet.  Add onion and cook 10 minutes until softened.

Stir in pine nuts, chopped mushroom stems, garlic and rosemary.  Cook 7-10 minutes.

Add rice and parmesan and stir to combine.

Remove mushroom caps from oven.  Drain any juices into rice mixture.  Return to oven for a few minutes to dry.

Stir lemon juice into rice mixture.  Season with salt and pepper.

Fill each mushroom cap with filling.

Bake 15-20 minutes longer.