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## **Antipasto Salad And Stuffed Mushrooms**

### **Ingredients:**

- 2 artichoke hearts cut into quarters
- 1 cup arugula
- 2 mini bell peppers, chopped
- 1/2 cup mini heirloom tomatoes
- 1 tbsp Kalamata Olives
- 3 oz grilled chicken
- 2 tbsp Balsamic vinegar
- 1 low-fat mozzarella cheese stick cut into 1/4 inch slices

### **Directions:**

1. Mix all the ingredients for the antipasto salad in a large bowl.

## **Stuffed Mushrooms**

### **Ingredients:**

- 2 fbsp fat free plain yogurt
- 4 cremini mushrooms
- 2 slices turkey bacon cut in half, lengthwise
- Italian seasoning and garlic salt, to taste

### **Directions:**

1. Preheat oven to 350.
2. Remove the stems from the Cremini mushrooms and fill each mushroom with approximately 1/2 tablespoon of yogurt.
3. Wrap each mushroom with a half slice of turkey bacon and secure with a toothpick.
4. Top each mushroom with a dash of Italian seasoning and garlic salt, bake for 10-12 minutes.
5. Serve immediately with antipasto salad.