

Stuffed Mushrooms

The classic, versatile one-bite wonder.

Ingredients for Basic Stuffed Mushrooms:

24 small mushroom caps, stems reserved
2 tsp minced garlic
3 tbsp panko bread crumbs
1 tsp parsley
1/8 tsp Italian herb blend spice
3 tbsp finely grated cheese such as Parmesan
2 tbsp grated cheese such as Mozzarella
salt, black pepper, crushed red pepper to taste
olive oil



Notes: White button or crimini mushrooms work best. Try other cheeses such as Pecorino Romano instead of Parmesan. Gorgonzola or Gouda instead of Mozzarella. Adding spicy Italian sausage is also delicious — simply cut back on the panko and olive oil.

Directions for Basic Stuffed Mushrooms:

1. Preheat oven to 400(F). Clean and stem mushrooms. Chop mushroom stems into small pieces.
2. In a bowl combine everything but the cheeses.
3. Saute mixture over medium heat in a small amount of olive oil just until fragrant and combined, about 5 minutes.
4. **TIP:** Use the zester to get the finest grate on Parmesan cheese.
5. Return sauteed mixture to bowl and stir in cheeses.
6. Generously stuff mushroom caps with mixture and place on a baking sheet.
7. Bake in a preheated 400(F) oven for 10 - 12 minutes.
8. Share and enjoy.