

Savory Stuffed Mushrooms



PREPARATION TIME
15 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
lasagna



Do not throw out mushrooms that are just past peak freshness. Chop into small pieces. Cook with a little butter until tender, about 10 minutes. Use them in a variety of stuffings or casserole dishes.

SHOPPING LIST

- mushrooms • sausage
- mozzarella cheese

ON HAND

- bread crumbs • dried parsley

Savory Stuffed Mushrooms

INGREDIENTS

- 12 large mushrooms
- 6 ounces mild or hot sausage
- 3 tablespoons seasoned bread crumbs
- 1/2 cup shredded mozzarella cheese, divided
- 2 teaspoons dried parsley

SERVES **6**

COOK'N
Express

• To save time, microwave the stuffed mushrooms. Use a microwave-safe plate instead of a baking sheet. Cover mushrooms with plastic wrap and microwave on **HIGH** for 5 minutes or until hot and bubbly.

Make Ahead

This recipe easily doubles for a party. You can prepare mushrooms up to 4 hours ahead. Refrigerate, loosely covered with plastic wrap, until ready to bake.

VARIATION

For extra cheese flavor; add 3 tablespoons grated Parmesan cheese to the bread crumbs in step 2.

1 Preheat oven to 375°F. Grease a large baking sheet. Remove and chop mushroom stems, reserving caps.



2 Heat a medium skillet over medium-high heat; add sausage. Cook until browned and crumbly, about 5 minutes; drain. Stir mushroom stems, crumbs and 1/4 cup mozzarella into skillet.

3 Remove skillet from heat. Spoon sausage mixture into mushroom caps. Arrange stuffed mushrooms on prepared baking sheet.



4 Top mushrooms with remaining mozzarella. Bake until stuffing is hot, about 15 minutes. Place on a serving platter. Garnish with parsley.