RECIPE

Sausage-Stuffed Mushrooms

A savory party appetizer of mushroom caps filled with Italian sausage, cream cheese and Parmesan, baked until golden.

MAKES

24 stuffed mushrooms

US | Metric

TOTAL

50 min

Ingredients

- [ ] 24 medium white mushrooms (about 1½ lb), wiped clean
- [ ] 12 oz bulk Italian sausage
- [ ] 2 cloves garlic, minced
- [ ] 4 oz cream cheese, softened
- [ ] ⅓ cup grated Parmesan
- [ ] ¼ cup dry plain bread crumbs
- [ ] 2 tbsp chopped fresh parsley
- [ ] ¼ tsp black pepper
- [ ] Parchment paper for the pan

Method

1. Heat the oven to 400 °F and line a sheet pan with parchment. Twist the stems out of the mushrooms and chop the stems fine. Set the caps aside.
2. Set a big skillet on medium-high. Cook the sausage there, breaking it up, 6 to 8 minutes, until no pink is left. Add the chopped stems and the garlic and cook 3 minutes more, until the pan is dry.
3. Spoon off any fat. Let the mix cool 5 minutes.
4. Stir in the cream cheese, Parmesan, bread crumbs, parsley and pepper until it holds together.
5. Pack a heaping tablespoon of filling into each cap and set the caps on the pan, filling up.

6. Bake 18 to 22 minutes, until the caps are tender, the tops are golden and a thermometer in the filling reads 160 °F.

7. Rest 5 minutes. Serve warm.