



Sausage Stuffed Mushrooms

Introduction

Sausage stuffed mushrooms are a delicious and savory appetizer that are perfect for any gathering or special occasion. The combination of flavorful sausage, creamy cheese, and earthy mushrooms creates an irresistible bite-sized treat. This recipe is not only easy to prepare but also customizable, allowing you to use your favorite sausage or add other ingredients to suit your taste.

Detailed Ingredients with measures

Mushrooms: 16 large, fresh cremini or portobello mushrooms

Sausage: 1 pound Italian sausage (mild or spicy, depending on preference)

Cream cheese: 8 ounces, softened

Parmesan cheese: 1/2 cup, grated

Garlic: 2 cloves, minced

Green onion: 2, finely chopped

Bread crumbs: 1/2 cup, plain

Olive oil: 1 tablespoon

Salt: 1/2 teaspoon

Black pepper: 1/4 teaspoon

Parsley: 2 tablespoons, chopped (for garnish)

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: Serves 4-6 as an appetizer



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Detailed Directions and Instructions

Step 1: Prepare the Mushrooms

Remove stems from the mushrooms and use a spoon to gently scoop out the inside. This creates more space for the stuffing.

Step 2: Cook the Sausage

In a skillet over medium heat, cook the sausage until it's browned and crumbled. Break it into small pieces while cooking.

Step 3: Sauté the Vegetables

Add chopped onion and garlic to the skillet with the sausage. Sauté until the onion is translucent and fragrant.

Step 4: Mix the Stuffing

In a bowl, combine the sausage mixture with cream cheese, breadcrumbs, and shredded cheese. Mix well until everything is evenly incorporated.

Step 5: Stuff the Mushrooms

Take each mushroom cap and fill it generously with the stuffing mixture. Press down gently to ensure it is packed well.

Step 6: Bake the Stuffed Mushrooms

Place the stuffed mushrooms on a baking sheet. Bake in a preheated oven at 375°F (190°C) for about 20-25 minutes or until the tops are golden brown.

Step 7: Serve Warm

Once cooked, remove the mushrooms from the oven and let them cool slightly before serving warm.

Notes**Note 1: Mushroom Selection**

Use medium to large-sized mushrooms for optimal stuffing. Baby bella or cremini mushrooms work well.

Note 2: Alternating Ingredients

Feel free to customize the stuffing by adding ingredients like spinach, different types of cheese, or herbs to enhance the flavor.

Note 3: Storage Suggestions

Leftover stuffed mushrooms can be stored in an airtight container in the refrigerator for up to 3 days. Reheat before serving.

Note 4: Make Ahead Option

You can prepare the stuffed mushrooms ahead of time and refrigerate them. Just bake them when you're ready to serve.



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Cook techniques

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