



## Traditional Stuffed Mushrooms Recipe

### Ingredients:

24 large white or cremini mushrooms (stems removed and reserved)

2 tablespoons olive oil

1/4 cup onion, finely chopped

2 cloves garlic, minced

1/2 cup breadcrumbs

1/2 cup Parmesan cheese, grated

1/4 cup cream cheese, softened

1/4 cup mozzarella cheese, shredded

2 tablespoons fresh parsley, chopped (plus extra for garnish)

Salt and pepper, to taste

3 tablespoon butter, for baking dish

### Instructions:

1. Preheat your oven to 375°F (190°C).
2. **Prep the mushrooms:** Clean the mushroom caps w/ a damp paper towel. Carefully remove the stems, saving them for the filling. Set the mushroom caps aside. Finely chop the mushroom stems.

3. **Make the Filling:** Heat the olive oil in a pan over medium heat. Add the chopped onion and garlic, & sauté for 3-4 minutes until softened & fragrant.
4. Add the chopped mushroom stems to the pan and cook for another 5-7 minutes, stirring occasionally, until the mushroom stems release their moisture and it evaporates.
5. Remove from heat and let the mixture cool slightly.
6. In a large bowl, combine the cooked onion and mushroom stem mixture with breadcrumbs, Parmesan cheese, cream cheese, mozzarella cheese, and chopped parsley. Mix well until the filling is creamy and well-combined. Season with salt and pepper to taste.
7. **Stuff the Mushrooms:** Lightly butter a baking dish large enough to fit all the mushroom caps. Spoon the filling into each mushroom cap, pressing gently to pack it in.
8. **Bake:** Arrange the stuffed mushrooms in the prepared baking dish. Add remaining butter & 1 T water. Bake in the preheated oven for 20-25 minutes, or until the mushrooms are tender and the tops are golden and slightly crispy. Garnish with extra chopped parsley. Serve warm as an appetizer or a side dish.