

A Taste of the World

CAL POLY

INTERNATIONAL *recipes*

Stuffed Mushrooms

Yield: 12 mushrooms

These Stuffed Mushrooms are simple, fresh, and bursting with yummy, savory flavor from spices, garlic, Panko breadcrumbs and parmesan cheese. They're easy to assemble ahead of time and great as a vegetarian dinner paired with a salad and crusty bread, or served as a party appetizer.



INGREDIENTS

- 12 white button mushrooms, fresh, whole with stems
- 1/4 cup Parmesan cheese, grated
- 1 tbsp garlic, minced fresh
- 1/4 tsp ground black pepper
- 1 tbsp vegetable oil
- 1/4 tsp onion powder
- 8 oz cream cheese, softened
- 1/4 tsp ground cayenne pepper
- 1/4 tsp Panko breadcrumbs

DIRECTIONS

1. Preheat oven to 350°F. Line 26x18x1 inch sheet pan with parchment paper.
2. Clean mushrooms with damp paper towel. Break off and reserve stems. Poke mushroom caps and arrange on baking sheet, about 1–2 inches apart.
3. Freshly mince stems and fresh garlic. Heat oil in large skillet and cook on medium heat until all moisture evaporates, about 8 minutes. Set aside to cool, about 5 minutes.
4. Mix cream cheese and spices until homogeneous, thick, and spreadable.
5. Stir in cooked mushroom stems and garlic until combined.
6. Use #100 Disher or 1 tsp measuring spoon to fill mushroom caps.
7. Sprinkle 1/4 tsp breadcrumbs per mushroom cap.
8. Bake for 18 minutes at 350°F convection until tops are browned.