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.

Stuffed Mushrooms
Yield: 12 mushrooms

INGREDIENTS
- 12 white button mushrooms, fresh, whole with stems
- 1 tbsp garlic, minced fresh
- 1 tbsp vegetable oil
- 8 oz cream cheese, softened
- ¼ cup Parmesan cheese, grated
- ¼ tsp ground black pepper
- ¼ tsp onion powder
- ¼ tsp ground cayenne pepper
- ¼ tsp Panko breadcrumbs

DIRECTIONS
1. Preheat oven to 350°F. Line 26x18x1 inch sheet pan with parchment paper.
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.