



MouthWatering Stuffed Mushrooms

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

12

Description

These delicious stuffed mushrooms are pretty easy to make and taste just like the ones you'd get in a restaurant

Ingredients

- 12 whole fresh mushrooms - 1 tablespoon vegetable oil - 1 tablespoon minced garlic - 1 (8 ounce) package cream cheese
- softened - ¼ cup grated Parmesan cheese - ¼ teaspoon ground black pepper - ¼ teaspoon onion powder - ¼ teaspoon ground cayenne pepper

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a baking sheet with cooking spray. Clean mushrooms with a damp paper towel; carefully break off stems. Chop stems extremely fine
2. discarding the tough end of stems. Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems; fry until any moisture has evaporated
3. taking care not to burn garlic. Set aside to cool. Stir in cream cheese
4. Parmesan cheese
5. black pepper
6. onion powder
7. and cayenne. The mixture will be very thick; use a teaspoon to fill each mushroom cap with a generous amount of stuffing. Arrange mushroom caps on the prepared cookie sheet. Bake in the preheated oven until the mushrooms are piping hot
8. about 20 minutes. Alberta Rose