

Easy Sausage Stuffed Mushrooms

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

12

Description

We have these sausage stuffed mushrooms at most of our neighborhood gatherings. They're cheesy, delicious, and always the hit of the party.

Ingredients

- 24 large mushrooms
- stems removed
- or more as needed - 1 pound bulk hot Italian sausage - 1 onion
- diced - 4 ounces grated Parmesan cheese
- divided - $\frac{1}{4}$ cup Italian bread crumbs - 1 teaspoon minced garlic - 1 teaspoon chopped fresh parsley

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Hollow out each mushroom cap
2. reserving the scrapings. Dotdash Meredith Food Studios Heat a skillet over medium-high heat; add sausage
3. onion
4. and reserved mushroom scrapings. Cook and stir until sausage is browned and cooked through
5. 4 to 6 minutes. Drain and discard grease; return sausage mixture to the skillet. Dotdash Meredith Food Studios Stir 3 ounces Parmesan cheese
6. bread crumbs
7. garlic
8. and parsley into sausage mixture. Cook and stir until heated through
9. 3 to 5 minutes. Dotdash Meredith Food Studios Stuff each mushroom cap with sausage mixture and place on a baking sheet. Dotdash Meredith Food Studios Bake stuffed mushrooms in the preheated oven for 12 minutes. Sprinkle remaining 1 ounce Parmesan cheese over mushrooms and bake until mushrooms are cooked through and cheese is melted and bubbling
10. about 3 minutes. Dotdash Meredith Food Studios