

# Festive Sausage Stuffed Mushrooms

**Makes:** 20 to 24 stuffed mushrooms

## **Ingredients:**

20 to 24 baby bella mushrooms, cleaned and stems removed

3 tablespoons unsalted butter, divided

½ cup yellow onion, finely chopped

2 cloves garlic, minced

8 ounces (½ pound) Italian sausage, mild or hot

4 ounces cream cheese, softened to room temperature

½ cup shredded cheese (melting cheeses like cheddar, Monterey Jack, mozzarella or a blend are best)

¼ cup grated parmesan cheese

¼ cup fresh parsley, finely chopped, divided

¼ cup roasted red peppers, finely chopped

½ teaspoon kosher salt

¼ teaspoon black pepper

1/3 cup panko breadcrumbs

## **Directions:**

Preheat the oven to 375 degrees and line a baking sheet with parchment paper or grease with cooking spray. Place the mushrooms top-down on the baking sheet.

Melt 1 tablespoon of butter in a pan over medium-low heat. Add the onion and garlic and cook until softened, stirring often, about 3 to 4 minutes. Remove the mixture from the pan and set aside.

In the same pan, add the sausage and cook over medium heat until browned, about 6 to 7 minutes, until the meat is lightly browned. Use a wooden spoon or spatula to break the meat into small pieces as it cooks.

In a medium bowl, combine the cooked sausage, onion mixture, cream cheese, Parmesan cheese, shredded cheese, parsley, roasted red peppers, salt and pepper. Stir until fully combined, about 1 minute. Taste the mixture and adjust seasoning as needed.

Fill each mushroom cap with a heaping mound of filling, then use your hands to firmly pack the mushroom. In a small bowl, melt the remaining 2 tablespoons of butter and toss with the breadcrumbs until evenly coated. Roll the top of each stuffed mushroom cap in the breadcrumb mixture until covered and then place it on the baking sheet, spaced about an inch apart. The stuffed caps can be covered with plastic wrap and refrigerated for up to 24 hours before baking.

Bake until the tops are golden brown, and the mushrooms are tender and fully cooked, about 25 to 30 minutes. Garnish with a light sprinkling of the remaining parsley, serve and enjoy.