



Sausage-Stuffed Mushrooms



Ingredients:

- 24 white mushrooms (1 ½ to 2 inches in diameter)
- 2 TBLS extra-virgin olive oil
- 2 tablespoons balsamic vinegar
- 1 ¼ teaspoons table salt, divided
- 1 teaspoon pepper, divided
- 12 ounces hot Italian sausage, casings removed
- 3 ounces extra-sharp cheddar cheese, shredded (¾ cup)
- 4 scallions, sliced thin
- ¼ cup Panko bread crumbs
- 3 tablespoons white wine
- 1 tablespoon chopped fresh thyme
- 3 garlic cloves, minced
- ¼ cup grated Parmesan cheese

Method:

1. Adjust oven rack to middle position and heat oven to 425 degrees. Remove stems from mushrooms and chop half of stems fine; discard remaining stems.
2. Whisk oil, Vinegar, 1-teaspoon salt, and ½ teaspoon pepper together in medium bowl. Add mushroom caps and toss to coat with oil mixture; set aside.
3. Using your hands, thoroughly combine sausage, cheddar, scallions, Panko, wine, thyme, garlic, mushroom stems, remaining 1-teaspoon salt, and remaining ½ teaspoon pepper in bowl.
4. Spray 12-inch oven safe skillet (or 13 by 9-inch baking dish) with vegetable oil spray. Fill mushroom caps with sausage mixture and place in prepared skillet. Sprinkle tops of filled mushrooms with Parmesan. (Stuffed mushrooms can be covered with plastic wrap and refrigerated for up to 24 hours.)
5. Bake until cooked through and lightly browned on top, about 35 minutes. Let cool for 10 minutes. Transfer to platter and serve.

Pizza-Flavored Stuffed Mushrooms

Substitute whole-milk mozzarella for Cheddar, ¼ cup chopped fresh basil for scallions, and ½ teaspoon Italian seasoning for thyme. Add ¼ cup finely chopped pepperoni and 1-tablespoon tomato paste to sausage mixture.