

STUFFED MUSHROOMS



SERVING SIZE

4



INGREDIENTS

ITEM

Baby Bella Mushrooms
Oil (Divided)
Raw Italian Sausage (of Your Choice)
Garlic Cloves, Crushed (Optional)

QUANTITY

24 Oz.
3 Tsp.
1 Lb.
2

ITEM

Lemon Juice
Salt
Black Pepper
Fresh Basil, minced

QUANTITY

2 Tbsp.
½ Tsp.
¾ Tsp.
1 Tbsp.



PREPARATION

- Preheat oven to 350°F (177°C).
- Line a rimmed baking sheet with parchment paper or a silicone mat, or grease a large baking dish.
- Wipe mushrooms clean with a dry towel. Remove stems, place caps on the baking sheet, and finely mince the stems.
- Heat 2 tsp. oil in a skillet over medium heat.
- Remove sausage casings and add sausage to the pan. Cook, breaking into small bits until browned.
- Stir in minced mushroom stems and garlic. Cook 1 minute, then transfer mixture to a medium bowl.
- Add lemon juice, salt, pepper, and minced basil to the sausage mixture. Stir until combined.
- Fill each mushroom cap generously with the sausage mixture. Drizzle with remaining oil.
- Bake for 20-25 minutes, until mushrooms are tender and filling is golden on top.
- Serve warm and enjoy!