



MOZZARELLA STUFFED MUSHROOMS



PREP TIME

40 minutes



RECIPE INFO

Makes 12

INGREDIENTS

12 medium sized baby mushrooms

2 tbsp. butter

1 clove garlic (minced)

2 tbsp. fresh parsley (chopped)

1 tbsp. fresh thyme (chopped)

¼ tsp. red pepper flakes

¼ cup whole milk

½ cup shredded mozzarella cheese (plus some for tops)

Salt

Ground pepper

DIRECTIONS

Preheat oven to 400 degrees F. Wash mushrooms and remove stems. Pat mushroom caps dry and place on a baking sheet. Chop mushroom stems. Sauté over medium heat with butter and garlic until mushrooms are half their original size. Stir in parsley, thyme, red pepper flakes and whole milk until mixture begins to thicken. Remove from heat and stir in mozzarella. Add salt and pepper to taste. Fill mushroom caps with mixture and top with extra mozzarella. Bake for 20 minutes until mushrooms are soft and the tops are golden brown.