

Stuffed Mushrooms Recipe

My incredibly popular stuffed mushrooms are made with simple, everyday ingredients like cream cheese, Parmesan cheese, garlic, and fresh herbs, and come together in about 45 minutes. They're so easy to make and always one of the most popular appetizers at parties, holidays, and family gatherings.

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4.93 from 41 votes

Prep Time	Cook Time	Total Time
15 mins	30 mins	45 mins

Course: **Appetizer**

Cuisine: **American**

Servings: **4**

Calories: **324kcal**

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Ingredients

- 16 oz medium sized baby bella or portobello mushrooms
- 2 tbsp olive oil to toss mushrooms
- Save the stems of the mushroom stuffing
- 1 tbsp olive oil to saute
- 1 shallot
- 3 garlic cloves
- 1 tbsp minced fresh cilantro (or 1/2 tbsp dried)
- 4 oz cream cheese
- 1 egg
- 1/4 cup bread crumbs*
- 1/2 cup fresh grated Parmesan cheese (can also use shaved)
- Salt
- black pepper
- 2-4 tbsp fresh grated Parmesan cheese for topping

Instructions

1. Preheat the oven to 350°F and lightly grease a baking dish.
2. Rinse mushrooms quickly or wipe them off with a damp paper towel to clean. (If you rinse mushrooms, make sure to dry them with a paper towel right after.)
3. Carefully pop the stems off the caps and toss dried mushroom caps in some olive oil. Save mushroom stems for the stuffing. Set mushrooms aside while you make the stuffing.
4. Preheat a small cooking pan and 1 tbsp of olive oil.
5. Dice shallot and mushroom stems and saute until tender.
6. Mince garlic cloves and add them to the pan. Saute until fragrant and move veggies into a small bowl.
7. Cool veggies a little bit and add cream cheese, bread crumbs, Parmesan cheese, cilantro, egg, salt, and pepper. Mix very well until all combined.
8. Place mushroom caps into the baking dish. Carefully fill each cap with stuffing mixture, pressing down lightly with your finger to fit a little bit more.
9. Bake stuffed mushrooms for about 20-25 minutes making sure that the mushrooms are tender and golden brown on top.
10. Sprinkle the stuffed mushrooms with some more fresh grated Parmesan cheese and serve.

Notes

- ***Gluten Free Notes:** This appetize is also **very easy to make gluten free!** To make this recipe gluten free, simply **use gluten free bread crumbs**. You may need to increase the amount of bread crumbs by 2 tablespoons since gluten free bread crumbs are not as dense as regular ones.
- **Cilantro:** For those who *do not like cilantro*, you can **substitute fresh parsley**.
- **Store** leftover cooked stuffed mushrooms in a shallow, air-tight container, **in the refrigerator**. Properly stored, mushrooms should last **3 to 5 days**.
- **To reheat**, you can use a microwave to reheat the mushrooms for a few seconds. They don't taste as good as fresh from the oven but still quite enjoyable.

Nutrition

Calories: 324kcal | Carbohydrates: 13g | Protein: 12g | Fat: 26g | Saturated Fat: 10g | Cholesterol: 82mg | Sodium: 408mg | Potassium: 522mg | Fiber: 2g | Sugar: 5g | Vitamin A: 557IU | Vitamin C: 1mg | Calcium: 231mg | Iron: 1mg

I found this recipe on willcookforsmiles.com