

# Fabulous Fungi COOKBOOK

Recipes to Celebrate the  
National Stuffed Mushroom Day



by  
**MAT  
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GOODS



# Fabulous Fungi Cookbook

Recipes to Celebrate the National Stuffed Mushroom Day

BY: Matthew Goods



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# Introduction



This fabulous fungi collection of 40 stuffed mushroom recipes features meat, seafood, vegetarian options, breadcrumb fillings, and more and is a great way to celebrate National Stuffed Mushroom Day on February 4<sup>th</sup>.

Versatile and healthy, stuffed mushrooms are easy-to-prepare, and these recipes make a mouth-watering appetizer, party snack, lite bite, or entree.

Better yet, stuffed mushrooms are not only flavorful but also have lots of protein, antioxidants, and fiber. What's more, they are low in calories and carbohydrates, making mushrooms a good food option for anyone watching or managing their weight.

Homemade stuffed mushrooms are hard to beat and taste way better than any you can buy at the store or in a restaurant.

Are you looking to celebrate National Stuffed Mushroom Day? Then it's time to make, bake, fry, or roast a big batch of stuffed mushrooms to enjoy with your fungi-loving friends and family?

So, get stuffing and celebrate with these 40 fabulous fungi recipes!



# Air Fryer Stuffed Mushrooms with Sour Cream



What could be easier than this air fryer recipe? Ready in just 15 minutes, these stuffed mushrooms are a lifesaver when unexpected guests arrive.

**Servings:** 24

**Total Time:** 15mins

**Ingredients:**

- 24 mushrooms (caps and stems diced)
- ½ orange bell pepper (diced)
- ½ onion (peeled and diced)
- 1 small carrot (diced)
- 2 bacon slices (diced)
- 1 cup + 1½ tbsp Cheddar cheese (shredded and divided)
- ½ cup sour cream

**Directions:**

1. Add the mushroom stems, bell pepper, onion, carrot, and bacon in a frying pan over moderate heat. Cook while stirring for around 5 minutes or until softened.
2. Stir in 1 cup of Cheddar cheese followed by the sour cream, and cook until combined and the cheese melted, for approximately 2-3 minutes.
3. Preheat an air fryer to 350°F.
4. Arrange the mushroom caps on the air fryer tray.
5. Heap the stuffing onto cap.
6. Scatter over the remaining cheese.
7. Place the tray in the air fryer's basket and cook for 7-8 minutes, or until the cheese melts.
8. Enjoy.



# Almond and Gruyère Stuffed Mushrooms



Mushrooms have a meaty texture, making them the perfect base for stuffing with texture-rich nuts and melted cheese.

**Servings:** 12

**Total Time:** 35mins

## Ingredients:

- 12 large cremini mushrooms
- 1 tbsp olive oil
- ½ cup onion (peeled and diced)
- 2 cloves garlic (peeled and minced)
- ⅓ cup slivered almonds
- ¼ cup breadcrumbs
- ½ tsp dried thyme
- ¼ cup fresh parsley (chopped)
- ½ tsp salt
- Freshly ground black pepper (to season)
- 1 tbsp dry sherry
- 1 tbsp cold butter
- ¼ cup Gruyère cheese (grated)
- Fresh parsley (chopped, to garnish)

## Directions:

1. Preheat the main oven to 375°F. Using parchment paper line, a baking sheet.
2. Using a slightly damp paper towel, wipe the mushrooms, clean. Remove but do not discard their stems. Place the mushrooms in a single layer on the prepared baking sheet, hollow side facing up.
3. Finely chop the mushroom stems.
4. Over moderate heat, in a frying pan, heat the oil.
5. Add the mushroom stems to the pan, followed by the onions, and while frequently stirring, cook until softened. Add the garlic and cook for another 60 seconds. Remove the pan from the heat. Allow to cool for 10 minutes.
6. Transfer the mixture to a food processor bowl, and add the almonds, breadcrumbs, thyme, parsley, salt, a few grinds of black pepper (to season), dry sherry, and butter. On the pulsed setting, process for around 30 seconds, until finely chopped and the mixture is a thick paste consistency.
7. Fill each mushroom with approximately 1 tablespoon of the mixture and top each one with an even amount of grated cheese.
8. Bake the mushrooms in the oven for 18-20 minutes.
9. Garnish with chopped parsley and serve warm.



# Apple and Swiss Cheese Stuffed Mushrooms



Appetizer, snack, or side, these stuffed mushrooms are brimming with taste and texture in every bite.

**Servings:** 24

**Total Time:** 40mins

## Ingredients:

- 24 whole white mushrooms
- Olive oil (as needed, to drizzle)
- Truffle sea salt (as needed, to serve)
- 2 whole apples (cored and diced small)
- 1½ cups Swiss cheese (freshly grated)
- ½ cup seasoned breadcrumbs
- 1 tbsp prepared apple sauce
- ½ tsp ground cinnamon
- A pinch of truffle sea salt
- 2 tbsp butter (melted)

## Directions:

1. Preheat the main oven to 350°F. Line 2 sheet trays with foil.
2. Using a damp piece of kitchen paper, wipe the mushrooms clean. Remove and discard the stems.
3. Arrange the mushrooms on the sheet tray, and drizzle with a splash of olive oil. Season with a small sprinkling of truffle sea salt.
4. Bake in the preheated oven for 10 minutes.
5. Meanwhile, prepare the filling. Combine the diced apple, Swiss cheese, breadcrumbs, apple sauce, ground cinnamon, truffle sea salt (to season), and melted butter in a bowl. Stir to combine.
6. Remove the mushrooms from the oven, and stuff liberally with the filling.
7. Return the baking trays to the oven and allow the mixture to melt and bubble for 15 minutes, or until the mushrooms are very tender and juicy.



8. Remove from the oven and slightly cool for 2-3 minutes.
9. Serve and enjoy.

# Artichoke and Spinach Stuffed Mushrooms



Are you looking for a tasty appetizer to serve at your next dinner party or family get-together? These artichoke and spinach stuffed mushrooms are a real crowd-pleaser.

**Servings:** 30

**Total Time:** 45mins

**Ingredients:**

- 3 ounces cream cheese (at room temperature)
- ½ cup mayonnaise
- ¾ tsp garlic salt
- ½ cup sour cream
- 1 (14 ounces) can artichoke hearts packed in water (drained, rinsed, chopped)
- ⅓ cup mozzarella cheese (shredded)
- 10 ounces frozen chopped spinach (thawed, squeezed dry)
- 3 tbsp parmesan cheese (shredded)
- 30 large fresh mushrooms (stems removed and discarded)

**Directions:**

1. Preheat the main oven to 400°F. Line two baking sheets with foil.
2. Combine the cream cheese, mayonnaise, garlic salt, and sour cream in a bowl. Add the chopped artichoke hearts, mozzarella cheese, spinach, and parmesan cheese, and stir well until incorporated.
3. Spoon the filling mixture into the mushroom caps and arrange it on the prepared baking sheets.
4. Bake the stuffed mushrooms in the oven for 15-20 minutes until tender.



# Asian Stuffed Mushrooms



Asian food isn't all about fried rice and noodles, and these button mushrooms are ideal for anyone who loves Chinese food.

**Servings:** 24

**Total Time:** 25mins

## Ingredients:

- 24 large button mushrooms
- 1 tbsp canola oil
- ¼ cup green onions (sliced)
- ¼ cup carrots (trimmed and finely diced)
- 1 clove garlic (peeled and minced)
- 1 tbsp [sweet soy sauce](#)
- ½ cup panko breadcrumbs
- ¼ cup of cashews (diced)
- ½ tbsp toasted sesame seeds
- 1 tsp [chili oil](#)

## Directions:

1. Rinse, drain and pat dry the mushrooms clean. Remove the stems and set the caps aside. Chop approximately 1 cup of mushroom stems.
2. In a pan, over moderately low heat, warm 1 tablespoon of canola oil. Cook the mushroom stems with green onions, carrots, garlic, and sweet soy sauce in the oil, until fork tender.
3. Then, stir in the breadcrumbs, cashews, and sesame seeds. Take the pan off the heat.
4. Spoon the mixture into the mushroom caps and arrange the mushrooms, stuffing side facing up in a 13x9" baking pan.
5. Bake the mushrooms in the oven at 425°F, until heated through, for 8-10 minutes.
6. Drizzle chili oil over the mushrooms and enjoy warm.



# Bacon and Pecan Stuffed Mushrooms



Salty bacon and sweet pecans come together to create the perfect filling for meaty mushrooms.

**Servings:** 12

**Total Time:** 25mins

**Ingredients:**

- 4 tbsp butter (divided)
- 2 tbsp canola oil
- 12 large fresh mushrooms (stemmed)
- $\frac{1}{4}$  tsp salt
- 2 tbsp onion (peeled and finely chopped)
- 1 cup soft breadcrumbs
- 6 bacon slices (cooked crisp and crumbled)
- 2 tbsp pecans (chopped)
- 2 tbsp sherry
- 2 tbsp sour cream
- 2 tbsp chives (minced)

**Directions:**

1. Preheat your grill or broiler.
2. Heat 2 tablespoons of butter with the oil over moderately high heat in a large frying pan.
3. Add the mushrooms caps to the pan and cook on each side for 2 minutes. Season the mushrooms with salt.
4. Using tongs, remove the mushrooms carefully from the pan, and stem side facing down, place them on a plate lined with a kitchen paper towel to drain.
5. Heat the remaining butter in the same frying pan over moderately high heat.
6. Add the onion and cook while stirring until tender.
7. Remove the pan from the heat, and stir in the breadcrumbs, crumbled bacon, pecans, sherry, sour cream, and chives.
8. Spoon the filling into the mushroom caps. Transfer to a broiler pan and approximately 5" away from the heat

source, broil for 2-3 minutes, or until the stuffing is browned gently.

9. Serve and enjoy.



# Blue Cheese and Bacon Stuffed Mushrooms



Not that you need any encouragement to enjoy these fantastic fungi, but February 4<sup>th</sup> is National Stuffed Mushroom Day, so get stuffing.

**Servings:** 24

**Total Time:** 30mins

**Ingredients:**

- 24 large fresh mushrooms
- 1 (8 ounces) carton reduced-fat chive and onion cream cheese (at room temperature)
- 1 cup blue cheese (crumbled)
- 4 green onions (chopped)
- 2 cloves garlic (peeled and minced)
- $\frac{3}{4}$  cup bacon bits (divided)

**Directions:**

1. Remove and discard the stems from the mushrooms and put the caps to one side.
2. Combine the cream cheese, blue cheese, green onions, garlic, and  $\frac{1}{4}$  cup of bacon bits in a bowl.
3. Bake the mushrooms, uncovered at 375°F, for 18-20 minutes, until the mushrooms are fork-tender and the filling bubbling.
4. Serve and enjoy.

# Bruschetta Stuffed Mushrooms



Mushrooms are stuffed with a mixture you would typically find on bruschetta, fresh tomatoes, mozzarella, and basil.

**Servings:** 4

**Total Time:** 30mins

**Ingredients:**

- Nonstick cooking spray
- 12 mini mushrooms
- 1 tsp olive oil
- ½ tsp kosher salt
- ¼ tsp black pepper
- 2 cloves of garlic (peeled and minced)
- 2 tbsp fresh Italian parsley (chopped)
- 1 cup fresh baby spinach (chopped)
- ½ cup mozzarella cheese (shredded)
- ⅓ cup breadcrumbs
- ¾ cup Roma tomatoes (diced)
- 4 fresh basil leaves (sliced thinly)

**Directions:**

1. Preheat the main oven to 425°F. Cover a baking sheet with foil and spritz with nonstick cooking spray.
2. Remove the stems from the mushrooms and dice them. Set them to one side to use later.
3. Arrange the mushrooms on the baking sheet and drizzle with olive oil. Season the mushrooms with salt and black pepper.
4. Combine the garlic, parsley, spinach, mozzarella, and breadcrumbs in a bowl. Spoon the mixture evenly into the mushrooms caps.
5. Place the stuffed mushrooms in the oven and bake for 10 minutes.
6. In the meantime, combine the Roma tomatoes and fresh basil in a small bowl.
7. Serve the stuffed mushrooms with a spoonful of the fresh tomato mixture on top.



# Cajun Stuffed Mushrooms



Give stuffed mushrooms a Cajun kick with spicy Andouille sausage. It's a must-have ingredient for all sorts of savory dishes, including gumbo, étouffée, and jambalaya,

**Servings:** 24

**Total Time:** 1hour 15mins

## Ingredients:

- 8 ounces smoked Andouille sausage
- 1 cup onion (peeled and chopped)
- ¼ cup bell pepper (chopped)
- 24 large mushroom caps (stems saved)
- ½ tsp salt
- ½ tsp garlic powder
- ½ tsp cayenne pepper
- 1 cup water
- ¾ cup instant rice
- ¼ cup fresh parsley (chopped)
- 2 cups full-fat mayonnaise
- 1½ cups Parmesan cheese (freshly grated)

## Directions:

1. Brown the Andouille sausage, onion, bell pepper, and mushroom stems over moderate heat in a frying pan. Season with salt, garlic powder, and cayenne, pour in the water, and bring to a boil.
2. Then add the instant rice and fresh parsley. Cover the pan with a lid and remove the pan from the heat. Set aside to stand for around 15 minutes.
3. In the meantime, in a bowl, combine the mayonnaise with the grated Parmesan cheese. Next, combine half of the mayo-cheese mixture with all of the sausage-rice mixture.
4. Stuff the mushroom caps with the sausage mixture and spoon the remaining mayo-cheese on top.
5. Put the stuffed mushrooms in a 9x13x2" casserole dish in a single layer, and bake in the oven for 30-35 minutes,

at 350°F. The stuffed mushrooms should be golden and puffy.

6. Enjoy.



# Cauliflower and Stuffed Mushrooms



You can't ever have enough fresh veggies, and these stuffed mushrooms are proof positive that you don't always need meat to enjoy a satisfying snack, appetizer, or lite bite.

**Servings:** 6

**Total Time:** 40mins

**Ingredients:**

- 1 cup cauliflower florets
- 6 large white button mushrooms
- 2 tbsp extra-virgin olive oil
- 2 cloves garlic (peeled and pressed)
- 1½ cups packed baby spinach (chopped)
- ½ tsp salt
- ¼ tsp black pepper
- ¼ tsp Italian seasoning
- ¼ cup Panko breadcrumbs
- ½ cup Parmesan cheese (freshly grated)
- Nonstick cooking spray

**Directions:**

1. Preheat the main oven to 400°F.
2. Bring a small pot of water to a boil. Then add the cauliflower florets and cook for 5 minutes. Drain thoroughly and chop the florets into small-size pieces.
3. Clean the mushrooms with kitchen paper, remove and chop the stems.
4. In a skillet, heat the oil.
5. Add the mushroom stems followed by the garlic. Cook, while frequently stirring for 3-4 minutes.
6. Add the cauliflower florets and spinach. Season with salt, black pepper, and Italian seasoning, followed by the breadcrumbs and grated cheese.

7. Spritz a baking sheet with nonstick cooking spray.
8. In a single layer and leaving space around them, arrange the mushrooms on a baking sheet. Spritz the mushrooms with nonstick spray and season lightly with salt and pepper.
9. Stuff the mushrooms with the filling and bake in the oven for 20 minutes.
10. Serve and enjoy.

# Cheeseburger Stuffed Mushrooms



All the flavor of a juicy burger with your favorite toppings but minus the carb-laden bun, what's not to love?

**Servings:** 8

**Total Time:** 45mins

**Ingredients:**

- 1 pound ground beef
- 1 tbsp Worcestershire sauce
- 1 tbsp yellow mustard
- 2 cloves garlic (peeled and minced)
- Salt (to season)
- Freshly ground black pepper (to season)
- 1 pound baby Bella mushrooms
- 1 tbsp extra-virgin olive oil
- 6 slices Cheddar cheese (cut into quarters)
- Grape tomatoes (sliced, as needed)
- Pickled gherkins (drained and sliced, to garnish)

**Directions:**

1. Preheat the main oven to 350°F.
2. Combine the beef with the Worcestershire sauce, mustard, and garlic in a bowl. Season the mixture with salt and black pepper, stirring until combined thoroughly.
3. Using clean hands, form the mixture into mushroom-size patties.
4. Toss the mushroom caps with olive oil in a second larger bowl, and season.
5. Arrange the mushrooms, stem side up, on a baking sheet lined with parchment paper.
6. Put the small patties in the wells of the mushroom caps and bake in the preheated oven for 20 minutes. Remove the baking sheet from the oven and place the slices of Cheddar on top. Return to the oven and continue to cook for another 10 minutes, until the cheese is melted, and the mushrooms cooked.



7. Garnish the stuffed mushrooms with slices of tomato and pickles.

8. Enjoy.

# Cherry, Pecan, and Fontina Stuffed Portobello Mushrooms



February 4th is National Stuffed Mushroom Day, and what better way to celebrate is there than with these awesome dried fruits, nuts, and cheese stuffed mushrooms.

**Servings:** 12

**Total Time:** 45mins

## Ingredients:

- 6 large Portobello mushrooms
- ½ cup butter (cubed)
- 1 medium onion (peeled and chopped)
- 1 cup pecan halves (toasted)
- 1 (5 ounces) package dried tart cherries (roughly chopped)
- ½ tsp poultry seasoning
- ½ tsp dried thyme
- 7 ounces seasoned stuffing cubes
- 1½-2 cups chicken broth
- 1½ cups Fontina cheese (shredded and divided)

## Directions:

1. Preheat the main oven to 375°F.
2. Using a damp kitchen paper towel, wipe the mushroom caps clean. Remove the stems and gills and discard.
3. Arrange the mushroom caps on an aluminum foil-lined baking pan.

4. Melt the butter over moderate heat in a large frying pan until it emits a nutty fragrance and brown. Then add the onion and sauté while occasionally stirring until translucent.
5. Stir in the pecans, dried cherries, poultry seasoning, and dried thyme. Cook while stirring for 3 minutes and remove the pan from the heat.
6. Combine the onion mixture with the seasoned stuffing cubes in a bowl, tossing to coat evenly.
7. Pour in 1 cup of chicken broth to the onion-stuffing mix, stirring until combined. Pour in the remaining broth as needed to achieve your preferred consistency.
8. Stir in 1 cup of shredded cheese to combine.
9. Mound the filling into the mushroom caps, and scatter over the remaining cheese.
10. Bake the mushrooms in the oven until heated through, and the cheese entirely melted for 15-20 minutes.
11. Slice the mushrooms in half and serve warm.



# Chorizo Stuffed Mushrooms



This tasty stuffed mushroom recipe means you can now enjoy a taste of Spain without ever having to leave your kitchen! Serve with a glass of Rioja and sample a tempting tapas dish.

**Servings:** 12

**Total Time:** 40mins

**Ingredients:**

- 1 tbsp extra-virgin olive oil
- 2 cloves of garlic (peeled and minced)
- ½ yellow onion (peeled and diced)
- 1 pound button mushrooms (stems removed and diced)
- Salt and freshly ground black pepper (to season)
- 1 red bell pepper (deseeded and diced)
- 2 chorizo links (casings removed and chorizo diced)
- 4 ounces goat cheese (at room temperature)
- Fresh parsley (chopped, to garnish)

**Directions:**

1. Preheat the main oven to 350°F.
2. Combine the olive oil with garlic, onion, and mushroom stems in a pan over moderate heat. Season with salt and black pepper and cook for 2-3 minutes. The onion should begin to yellow and soften, and before the garlic browns, add the red pepper. Cook for another 5-7 minutes until the red pepper softens.
3. Then, add the diced chorizo and cook until warmed through, for 2-3 minutes.
4. Transfer the chorizo mixture to a bowl. Using a kitchen paper towel, wipe the pan without cleaning.
5. Next, add the goat cheese to the mushroom mixture and combine.
6. Scoop the chorizo mixture into the mushroom caps and transfer them to the pan with a small spoon. Repeat until

all mushrooms are filled. And bake in the oven for 20-25 minutes, until the mushrooms start to brown and become fork tender.

7. Garnish with chopped parsley and enjoy.

# Crab Stuffed Mushrooms



A creamy seafood filling elevates the simple mushroom into a delightful dinner party appetizer or party nibble.

**Servings:** 12

Total time: 35mins

**Ingredients:**

- 12 large white button mushrooms (cleaned, dried, stems removed, and discarded)
- Nonstick olive oil spray
- 8 ounces cream cheese (softened)
- ½ cup fresh breadcrumbs
- 2 cloves garlic (peeled and minced)
- ½ tbsp Worcestershire sauce
- ½ cup green onions (finely chopped)
- ½ cup Parmesan cheese (freshly grated)
- 2-3 tbsp fresh Italian parsley (chopped)
- 1 cup King crab (cooked, shelled, and finely chopped)

**Directions:**

1. Preheat the main oven to 375°F.
2. Arrange the mushrooms cap side facing down on a baking sheet and spritz with nonstick cooking spray.
3. In a bowl, combine the cream cheese with breadcrumbs, garlic, Worcestershire sauce, green onions, Parmesan cheese, fresh parsley, and chopped crab.
4. Scoop approximately 1½ tablespoons of the crab filling into each mushroom and bake in the preheated oven for 20 minutes. For the final minutes, turn on the grill and lightly brown the mushrooms' tops.
5. Serve and enjoy.



# Cranberry, Cream Cheese, and Turkey Stuffed Mushrooms



If you are feeling festive or thankful, these stuffed mushrooms will get you the holiday mood.

**Servings:** 24

**Total Time:** 40mins

**Ingredients:**

- 24 cremini mushrooms
- 1 pound ground turkey
- 1 tsp ground sage
- Salt (to season)
- Black pepper (to season)
- 8 ounces cream cheese (at room temperature)
- ¼ cup cranberry sauce
- 2 tbsp butter
- ½ cup breadcrumbs
- 1 tbsp fresh parsley (chopped, to garnish)

**Directions:**

1. Preheat the main oven (400°F).
2. Using a damp piece of kitchen paper towel, wipe the mushrooms clean and discard the stems.
3. Arrange the mushrooms in a single layer on a baking sheet and set them aside.
4. Add the turkey to a frying pan and season with sage, black pepper, and salt. Cook cooked through. Set it aside to cool.
5. In a food mixer, process the cream cheese until it becomes smooth.
6. Add cranberry sauce.
7. When the turkey is cooled, combine it with the cream cheese mixture.
8. Add 1 tablespoonful of the turkey and cream cheese mixture to the middle of the mushrooms.
9. Transfer the baking sheet to your oven. Cook for 17-20 minutes.
10. While baking the mushrooms, melt 2 tablespoons of butter in a frying pan, and add breadcrumbs. Cook until

golden browned.

11. Remove the mushrooms from your oven and scatter them over the breadcrumbs. Garnish with fresh parsley and enjoy.

# Cream Cheese and Bacon Stuffed Mushrooms



You would have to go a long way towards making a less stress-free appetizer or party snack than these cream cheese and bacon stuffed mushrooms.

**Servings:** 24

**Total Time:** 20mins

**Ingredients:**

- 1 (8 ounces) package cream cheese (softened)
- $\frac{1}{4}$  tsp garlic powder
- 8 bacon slices (cooked crisp and crumbled)
- 1 tbsp green onion (chopped)
- 24 whole fresh mushrooms (stemmed)

**Directions:**

1. Preheat your grill or broiler.
2. In a bowl, combine the cream cheese with garlic powder.
3. Fold in the crisp crumbled bacon and green onion.
4. Arrange the mushrooms on an ungreased roasting pan, stem side facing up.
5. Spoon the filling into the mushrooms. Broil 4-6" away from the heat source for 4-5 minutes, until heated through and bubbling.
6. Serve and enjoy.



# Fennel and Sausage Stuffed Mushrooms



Fennel will help add even more flavor to Italian hot sausage meat, and here in this filling for stuffed mushrooms, it adds flavor and flair.

**Servings:** 12

**Total Time:** 30mins

**Ingredients:**

- 8 ounces cremini mushrooms (wiped clean)
- 1 tbsp ghee
- 1 Italian hot sausage link (casings removed and sausage chopped)
- ¼ cup shallots (finely minced)
- ½ cup leeks (finely minced)
- ½ cup fennel (finely minced)
- 2 tbsp dry sherry
- 1 clove garlic (peeled and finely minced)
- ½ tsp fresh thyme (minced)
- ½ tsp Worcestershire sauce
- ¼ cup sourdough breadcrumbs
- 1½ cups goat cheese (grated)

**Directions:**

1. Preheat the main oven to 350°F.
2. Trim the hard ends off the mushroom stems, pull off the stems, remove the spongy white flesh inside the caps. Finely dice the stems and put them aside.
3. Add the ghee to a large frying pan and set over moderate heat.
4. Add the diced mushroom stems, sausage meat, shallots, leeks, and fennel to the pan.
5. Add the sherry and sauté the veggies until softened and translucent, while frequently stirring for 6-8 minutes.
6. Mix in the garlic along with ¼ teaspoon of thyme and Worcestershire sauce. Cook until the liquid is combined, and stir in the breadcrumbs, heating through for 2-3 minutes.

7. Remove the pan from the heat and stir in  $\frac{1}{2}$  cup of goat cheese.
8. Stuff the mushroom caps with the mixture and arrange them on a lightly greased baking sheet in a single layer.
9. Bake the mushrooms in the oven for 10 minutes, and top with the remaining cheese. Return to the oven for 4-6 minutes, until the cheese melts.
10. Scatter over the remaining thyme and serve.

# Feta-Stuffed Portobello Mushrooms



These feta stuffed Portobello mushrooms will disappear so quickly you may want to double up on the ingredients!

**Servings:** 4

**Total Time:** 20mins

**Ingredients:**

- 4 (4") large Portobello mushrooms
- 2 tbsp extra-virgin olive oil
- 1 clove garlic (peeled and minced)
- ¼ tsp salt
- 1 cup feta cheese (crumbled)
- ½ cup pesto

**Directions:**

1. Remove and discard the mushroom stems and using a spoon, scrape, remove, and discard the gills.
2. In a bowl, combine the olive oil and garlic. Brush the garlic infused-oil over the mushrooms and season with salt.
3. In a smaller bowl, combine the crumbled feta with pesto.
4. Arrange the mushrooms on a sheet of greased aluminum foil and grill, stem side facing up, while covered over moderate heat for 8-10 minutes.
5. Spoon the feta mixture into the mushrooms, and covered, grill until heated through, for 2-3 minutes.



# French Onion–Stuffed Mushrooms



Stuffed mushrooms are an awesome dinner-party appetizer, but they are even more delicious than usual with this fancy French filling.

**Servings:** 6

**Total Time:** 1 hour

**Ingredients:**

- 2 tbsp butter
- 1 tbsp extra-virgin olive oil
- 2 large yellow onions (peeled, halved, and thinly sliced)
- Sea salt and black pepper (to season)
- 2 tsp fresh thyme leaves
- 2 cloves garlic (peeled and minced)
- ¼ cup dry sherry
- 16 ounces baby Bella mushrooms (stemmed)
- 1 cup Gruyere (shredded)
- 2 tsp fresh parsley (chopped)

**Directions:**

1. Preheat the main oven to 450°F. Using parchment paper, line a rimmed baking sheet.
2. Heat the butter with the oil over moderate heat in a frying pan. Add the yellow onions, and season with salt, black pepper, and thyme. Turn the heat down to moderately low, and while occasionally stirring, cook for around 20 minutes until the onions are caramelized.
3. Turn the heat up to moderately high, stir in the garlic and cook while stirring for 30 seconds, until fragrant.
4. Then, stir in the sherry and simmer for 2 minutes, until reduced completely. Remove the pan from the heat.
5. Arrange the mushrooms stem side facing up on the baking sheet on the top rack of the oven and cook for approximately 10 minutes until softened.
6. Remove from the oven and blot off any moisture on the mushroom caps using a kitchen paper towel.
7. Top the mushrooms with the onion mixture and cheese. Turn the oven to grill and grill the mushrooms until the

cheese is melted and bubbling, for around 2 minutes.

8. Garnish with chopped parsley and enjoy.



# Green Bean Casserole Stuffed Mushrooms



These stuffed mushrooms are filling enough to enjoy as a main meal rather than an appetizer or lite bite.

**Servings:** 30

**Total Time:** 40mins

## **Ingredients:**

- 3 slices turkey bacon strips (diced)
- 1½ tsp garlic (peeled and minced)
- 1 (14½ ounce) can French-style green beans (drained)
- ¾ cup Parmesan cheese (freshly grated and divided)
- ¼ cup condensed cream of onion soup (undiluted)
- ¼ cup water
- ⅛ tsp ground nutmeg
- ⅛ tsp black pepper
- 1 cup dry breadcrumbs
- 30 whole baby Portobello mushrooms
- Nonstick cooking spray
- 1 (2.8 ounces) can French-fried onions

## **Directions:**

1. Cook the bacon until crisp over moderate heat in a small frying pan.
2. Add the garlic and cook for an additional 60 seconds.
3. In a food processor, combine the French green beans, ½ cup Parmesan cheese, condensed onion soup, water,



nutmeg, black pepper, and bacon mixture and process until incorporated. Transfer the mixture to a bowl, and fold in the breadcrumbs.

4. Remove and discard the mushroom stems. Using nonstick cooking spray, spritz the mushroom caps and arrange on an ungreased 15x10x1” baking pan, with the stem sides facing down. Bake in the oven at 425°F for 10 minutes, flipping them over once.

5. Drain the liquid from the mushroom caps, and fill with the French green bean mixture. Top with the remaining Parmesan cheese and French-fried onions. Bake in the oven for another 8-10 minutes, until the mushrooms are fork-tender, and the filling heated.

6. Serve and enjoy.

# Irish Cheddar and Garlic Stuffed Mushrooms



Irish Cheddar has a tangy flavor and pairs perfectly with garlic to create a super savory stuffing for mushrooms.

**Servings:** 24

**Total Time:** 1 hour

**Ingredients:**

- 1 whole garlic bulb (separated into cloves and peeled)
- 1 cup heavy whipping cream
- $\frac{7}{8}$  tsp salt
- $\frac{1}{4}$  tsp black pepper
- 1 cup breadcrumbs
- 4 ounces Irish Cheddar cheese (freshly grated)
- 2 tsp fresh thyme (chopped)
- 4 tbsp butter
- 24 large white mushrooms (washed, patted dry, and stemmed)
- 1 tbsp fresh parsley (chopped, to garnish)

**Directions:**

1. Preheat the main oven to 400°F.
2. Add the garlic and heavy whipping to a small pan and set over very low heat. Simmer gently for around 30 minutes, until the garlic is tender, and the cream reduced and thickened, while occasionally stirring to ensure the cream doesn't burn.
3. Remove the garlic mixture from the heat, and using a fork, mash to a coarse puree. Season the mixture to taste with salt and black pepper. Then, stir in the breadcrumbs and fold in the Irish Cheddar and fresh thyme.
4. In a small pan, melt the butter and brush it all over the surface and sides of the mushrooms. Do not brush the gills.
5. Place the mushrooms in a single layer on a nonstick baking sheet, top side facing down.
6. Add a spoon of the breadcrumb mixture on top of each mushroom.

7. Bake in the oven for 15-20 minutes until the mushrooms are cooked through and the topping is golden.
8. Scatter over fresh parsley and enjoy.



# Italian Stuffed Mushrooms



Italian flavors perfectly complement juicy, tender baked button mushrooms.

**Servings:** 6

**Total Time:** 35mins

**Ingredients:**

- Nonstick cooking spray
- 1 clove of garlic (peeled, minced)
- 2 tbsp Parmesan cheese (shredded)
- ¼ cup mozzarella cheese (shredded)
- ¼ cup Italian-seasoned breadcrumbs
- 1 tsp dried parsley
- 3 tbsp butter (melted)
- ¼ tsp kosher salt
- 24 button mushrooms (stems removed and discarded)

**Directions:**

1. Preheat the main oven to 425°F. Spritz a baking tray with nonstick cooking spray.
2. Combine the garlic, Parmesan, mozzarella, breadcrumbs, parsley, melted butter, and salt in a bowl.
3. Spoon the mixture into the mushroom caps and arrange them on the baking tray. Bake in the oven for 15 minutes.
4. Serve and enjoy.



# Jumbo Shiitake Stuffed Mushrooms



These Asian stuffed mushrooms are served with a homemade sweet and spicy sauce which enhances the delicate flavor of the shiitakes.

**Servings:** 2

**Total Time:** 30mins

**Ingredients:**

**Mushrooms:**

- 2 jumbo shiitake mushrooms
- 7 ounces ground pork
- 1 egg
- $\frac{1}{4}$  yellow onion (peeled, chopped)
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp black pepper
- 1 clove of garlic (peeled, minced)
- Flour (as needed)
- Vegetable oil (as needed, to sauté)
- Green onions (to garnish)
- Sesame seeds (to garnish)

**Sauce:**

- 3 tbsp soy sauce
- 2 tbsp mirin
- 1 tbsp sake
- 2 tbsp granulated sugar

- 1 red chili (deseeded, thinly sliced)

**Directions:**

1. Remove the stems from the mushrooms and dice them. Add the mushroom stems to a bowl along with the ground pork, egg, onion, salt, black pepper, and garlic.
2. Sprinkle flour over the shiitake mushroom caps.
3. Stuff the mushrooms caps with the pork mixture.
4. Warm a drop of oil in a pan over moderate heat. Place the stuffed mushrooms in the pan, stuffed side down. Cover with a lid and cook for 5 minutes. Flip the mushrooms and cook for another 5 minutes.
5. In the meantime, prepare the sauce. Add the soy sauce, mirin, sake, sugar, and chili to a pan over moderate heat. Stir to combine and cook until thickened. Take off the heat.
6. Transfer the stuffed mushrooms to a serving plate, garnish with green onions and sesame seeds.
7. Serve the prepared sauce on the side.



# Lamb Stuffed Roasted Balsamic Mushrooms



Meat-lovers will adore these lamb-stuffed mushrooms. They are packed full of taste, texture, and a palate-pleasing appetizer to share.

**Servings:** 15

**total time:** 40mins

## Ingredients:

- ½ medium brown onion (peeled and finely diced)
- 1 tsp butter
- 10-12 sage leaves (finely chopped)
- 2 tbsp pine nuts (chopped)
- 8-10 ounces minced lamb
- 1 clove garlic (peeled and finely diced)
- ⅔ tsp sea salt and black pepper
- 15 medium-size cremini mushrooms
- 3 tbsp balsamic vinegar
- 2 tbsp olive oil
- 1 tbsp tamari sauce
- A pinch of sea salt

## Glaze:

- 2 tbsp balsamic vinegar
- 2 tbsp coconut aminos
- Butter (as needed)

## Directions:

1. Preheat the main oven to 395°F.
2. In a frying pan, cook the onion in butter over moderate heat for 1-2 minutes.
3. Add the sage leaves and pine nuts and cook for another 2 minutes while stirring 2-3 times. Transfer the mixture to a bowl.

4. Add the minced lamb, garlic, salt, and black pepper to the bowl. Using clean hands, combine the mixture.
5. Remove the stems from the mushrooms. Next, slice off a paper-thin layer from the heads of the mushrooms. Doing this will help them to stand.
6. Combine the balsamic vinegar with oil, tamari, and salt in a bowl. Coat the mushrooms with the mixture.
7. Fill the mushrooms liberally with 1 tablespoon of the lamb mixture.
8. Arrange the stuffed mushrooms on a foil-lined baking tray and place them on the middle shelf of the oven. Roast the mushrooms for 20-25 minutes. When 20 minutes have elapsed, combine the glaze ingredients (balsamic vinegar, coconut aminos, and a knob of butter) in a small pan over moderate heat. Heat the glaze until it begins to shimmer. Turn the heat off and put it to one side.
9. Take the stuffed mushrooms out of the oven, brush the glaze all over the meat, and serve.

# Leftover Mac 'n Cheese Stuffed Mushrooms



Not sure what to do with leftover Mac' n Cheese? No worries, use this family favorite as a filling for mushrooms!

**Servings:** 8

**Total Time:** 35mins

**Ingredients:**

- 8 large flat mushrooms (stalks removed)
- 8 tbsp leftover Mac' n Cheese (chilled)
- 4 tbsp Parmesan cheese (freshly grated)

**Directions:**

1. Preheat the main oven to 350°F.
2. Arrange the mushrooms on a lined baking tray, underside facing up.
3. Top each mushroom with 1 tablespoon of leftover Mac ' n Cheese. Gently press down to make sure the spilling does overflow.
4. Scatter the cheese over the top and bake in the oven until golden and melted for 20-25 minutes.
5. Remove from the oven and place on a plate lined with kitchen paper to absorb any liquids.
6. Transfer to a plate and serve warm.



# Mediterranean-Style Stuffed Mushrooms



They say the Mediterranean diet is one of the healthiest, and here, these stuffed mushrooms are filled with the very best fresh ingredients.

**Servings:** 6

**Total Time:** 50mins

## Ingredients:

- 1½ pounds mushrooms
- 2 cloves garlic (peeled and minced)
- 4 ounces baby spinach leaves (chopped)
- 2 sundried tomatoes packed in oil (finely chopped)
- ½ cup panko breadcrumbs
- 1 tsp dried oregano
- 4 ounces feta cheese (crumbled)
- ¼ + 2 tbsp cup olive oil (divided)
- 1 egg (beaten with 1 tbsp water)
- Salt and black pepper (to season)
- 1 cup mozzarella (shredded)

## Directions:

1. Preheat the main oven to 400°F.
2. Using a damp kitchen paper towel, clean the mushrooms. Remove and discard the stems and place the cleaned mushrooms in a casserole dish.
3. In a bowl, combine the garlic with the baby spinach, tomatoes, breadcrumbs, oregano, feta cheese, 2 tablespoons of olive oil, beaten egg (with water), salt, black pepper, to season.
4. Spoon the filling into the mushroom cavities.
5. Top with shredded mozzarella,
6. Pour the remaining ¼ cup of oil over the top of the mushrooms and cover with aluminum foil. Bake in the oven for 35-40 minutes.

7. Serve hot and enjoy.

# Mexican Stuffed Mushrooms



These Mexican stuffed mushrooms are inspired by the ingredients you'd find in a classic burrito for a delicious dinner.

**Servings:** 4

**Total Time:** 30mins

**Ingredients:**

- 3 tbsp olive oil (divided)
- 1 tsp powdered garlic (divided)
- $\frac{1}{8}$  tsp +  $\frac{1}{4}$  tsp salt (divided)
- $\frac{1}{4}$  tsp black pepper
- 4 portobello mushrooms (peeled, stems removed)
- $\frac{1}{4}$  cup red onion (finely chopped)
- 1 tsp ground cumin
- 1 cup low-sodium black beans (rinsed)
- 1 cup frozen corn (thawed)
- $\frac{1}{2}$  cup pepper jack cheese (shredded)
- $\frac{1}{4}$  cup fresh cilantro (chopped)

**Directions:**

1. Preheat the main oven to 400°F.
2. In a small bowl, combine 2 tablespoons of oil with  $\frac{1}{2}$  teaspoon of powdered garlic,  $\frac{1}{8}$  teaspoon of salt, and black pepper.
3. Brush the oil mixture evenly all over the mushrooms and arrange on a large baking sheet. Bake in the oven for 10 minutes.
4. In the meantime, warm the remaining oil in a saucepan over moderately high heat. Add the onion and sauté for 2-3 minutes until softened.
5. Season the onion with the remaining powdered garlic, salt, and cumin.
6. Add the beans and corn to the pan and stir. Cook until hot through. Take the pan off the heat and stir in the



cheese and cilantro.

7. Divide the bean-corn mixture between the mushrooms. Bake in the oven for 5-7 minutes until the filling is hot through,

8. Take out of the oven and serve.

# Moroccan Stuffed Mushrooms



Classic North African ingredients of rich spices, couscous, dried currants, and fresh mint bring a taste of Morocco to these delicious stuffed mushrooms.

**Servings:** 24

**Total Time:** 30mins

## Ingredients:

- 24 medium fresh mushrooms
- 1 tsp canola oil
- ½ cup onion (chopped)
- ⅓ cup carrot (finely shredded)
- 1 clove of garlic (peeled, minced)
- ¼ tsp ground coriander
- ½ tsp ground cumin
- ½ tsp salt
- ¾ cup vegetable stock
- 2 tbsp dried currants
- ½ cup dry couscous
- 2 tbsp fresh parsley (minced)
- 2 tbsp fresh mint (minced)

## Directions:

1. Preheat the main oven to 400°F.
2. Remove the mushroom stems and dice them. Set the mushroom caps to one side.
3. Warm the oil in a large skillet over moderately high heat. Add the onion, carrot, and diced mushroom stems until softened.
4. Add the garlic, coriander, cumin, and salt to the skillet and sauté for 1 minute. Pour in the stock and add the currants. Bring the mixture to a boil.
5. Stir the couscous into the boiling stock mixture. Take the skillet off the heat and cover with a lid, set aside to

stand for 5-10 minutes or until the couscous has absorbed all of the broth.

6. Add the parsley and mint to the couscous mixture and stir to combine. Stuff the mixture into the set-aside mushrooms caps.

7. Arrange the stuffed mushrooms on a baking tray and bake in the oven for 10-15 minutes.

8. Take out of the oven and serve.



# Oyster Stuffed Mushrooms



This tasty oyster stuffing is made with breadcrumbs, onions, and Italian seasoning. Topped with Parmesan and red chili pepper, it's a great way to make the most of earthy cremini mushrooms.

**Servings:** 12

**Total Time:** 30mins

**Ingredients:**

- 12 large cremini mushrooms
- 1 pound shucked oysters (chopped)
- ¼ cup onion (peeled and finely chopped)
- ¼ cup breadcrumbs
- 2 tbsp fresh parsley (chopped)
- ¼ cup butter
- 3 cloves garlic (peeled and finely chopped)
- ¼ tsp cayenne pepper
- 2 tsp Italian seasoning
- A pinch of salt
- A dash of black pepper
- 4 tbsp white wine
- ½ cup Parmesan cheese (freshly grated)
- 1 red chili pepper

**Directions:**

1. Using a damp kitchen towel, wipe the mushrooms clean. Remove their stems and set them aside.
2. Combine the oysters, onion, breadcrumbs, and parsley in a bowl and put to one side.
3. In a pan, melt the butter. Add the garlic to the pan and sauté for 3 minutes. Season the garlic butter with cayenne, Italian seasoning, salt, and black pepper.
4. Add the oysters to the butter mixture, and fry.
5. Remove the fried oysters from the pan and set them on a plate lined with kitchen paper to drain.

6. Preheat the main oven to 350°F.
7. Fill the mushroom caps with the stuffing.
8. Arrange the mushroom caps in a baking dish, drizzle over any butter left in the frying pan, and add the white wine.
9. Scatter cheese and red chili pepper over the mushrooms, cover with a lid, and bake in the oven for 15 minutes.
10. Remove the lid, switch the oven to broil, and broil for 1-2 minutes.
11. Serve and enjoy.

# Pear and Parmesan Stuffed Mushrooms



A restaurant-worthy appetizer stuffed with ripe pear, onion, and Parmesan cheese.

**Servings:** 6

**Total Time:** 30mins

**Ingredients:**

- 1 pound 2 ounces white button mushrooms
- 3 tbsp margarine or butter
- 1 large, ripe pear (peeled, cored, and finely chopped)
- 1 small onion (peeled and finely chopped)
- ¼ cup Parmesan cheese (shredded)
- 1 tbsp fresh parsley leaves (finely chopped)
- ¼ tsp salt
- ⅛ tsp black pepper

**Directions:**

1. Preheat the main oven to 400°F.
2. Remove the mushroom stems and finely chop to yield around 1¼ cups. Set to one side.
3. In a large frying pan, over moderately high heat, melt the butter. Cook the chopped mushroom stems, pear and onion and cook while occasionally stirring until fork tender, for 5 minutes.
4. Stir in the Parmesan cheese and parsley and season to taste with salt and black pepper.
5. Stuff the mushroom caps with the pear mixture and place them in a single layer on a baking sheet. Bake in the preheated oven until fork-tender, for around 15 minutes.
6. Garnish with more Parmesan and enjoy.



# Pecan-Parmesan Stuffed Mushrooms



Large fresh mushrooms stuffed with breadcrumbs, nutty pecans, and lots of fresh grated Parmesan cheese make a hassle-free appetizer or special occasion side.

**Servings:** 20

**Total Time:** 35mins

**Ingredients:**

- 20 large fresh mushrooms
- 3 tbsp butter
- 1 small onion (peeled and chopped)
- ¼ cup dry breadcrumbs
- ¼ cup pecans (finely chopped)
- 3 tbsp Parmesan (freshly grated)
- ¼ tsp salt
- ¼ tsp dried basil
- A dash of cayenne pepper

**Directions:**

1. Preheat the main oven to 400°F.
2. Remove the mushroom stems and put the caps to one side. Chop the stems finely.
3. In a large frying pan, over moderate heat, melt the butter.
4. Add the chopped mushroom stems to the pan, followed by the onion, and sauté for approximately 5 minutes, or until the liquid has evaporated. Remove the pan from the heat and put it to one side.
5. In the meantime, combine the breadcrumbs, pecans, Parmesan, salt, dried basil, and cayenne pepper. Finally, stir

in the mushroom mixture.

6. Stuff the mixture firmly into the mushroom caps.

7. Bake the stuffed mushrooms uncovered on a greased 15x10x1” baking sheet until fork-tender for approximately 15-18 minutes.

8. Enjoy warm.

# Pesto and Roasted Tomato Stuffed Mushrooms



When you have less than an hour to rustle up a tempting appetizer, this stuffed mushroom recipe is the way to go.

**Servings:** 10

**Total Time:** 50mins

## Ingredients:

- ½ cup grape tomatoes (halved)
- 1 tbsp olive oil
- 1 clove garlic (peeled and crushed)
- 1 tsp oregano
- ¼ tsp salt
- ¼ tsp black pepper
- 10 chestnut mushrooms
- ⅓ cup store-bought basil pesto
- 2 tbsp fresh basil leaves (chopped)
- Balsamic reduction (to drizzle, optional)

## Directions:

1. Preheat the main oven to 400°F.
2. Tossing the halved grape tomatoes with the oil, garlic, oregano, salt, and black pepper in a bowl. Place the tomatoes evenly onto a roasting pan, setting the excess oil in a bowl for later use.
3. Bake the grape tomatoes in the preheated oven for 25 minutes, turning them over halfway through cooking. You can speed up the cooking process by draining any excess liquid from the pan into the bowl of reserved oil halfway through cooking. When the tomatoes start to shrivel, remove them from the oven and put them to one side.
4. Meanwhile, prepare the mushrooms by cleaning, removing the stems, and scooping out the gills. Finally, arrange the cleaned mushrooms in the roasting pan to cook the tomatoes.
5. Brush the tomatoes inside and out with the oil set aside from the tomatoes.
6. Add a spoonful of pesto to fill each mushroom and top with 3-4 toasted tomatoes.



7. Bake the mushrooms in the preheated oven for 20 minutes, until softened completely.
8. Top with basil and drizzle over a drop of balsamic reduction.
9. Serve and enjoy.

# Quinoa Stuffed Mushrooms



Juicy field mushrooms make a great base for quinoa stuffing made with baby spinach, salty feta cheese, crunchy walnuts, and zesty lemon.

**Servings:** 8

**Total Time:** 45mins

**Ingredients:**

- $\frac{3}{4}$  cup quinoa
- $1\frac{1}{2}$  cups water
- 8 large field mushrooms (stalks removed and set aside)
- $\frac{1}{2}$  small red onion (peeled and finely diced)
- A handful of baby spinach leaves (finely chopped)
- $3\frac{1}{2}$  ounces feta cheese (crumbled)
- Salt and black pepper (to season)
- $\frac{1}{2}$  cup walnuts (coarsely chopped)
- 1 tbsp chia seeds
- 1 clove garlic (unpeeled)
- Zest of 1 small lemon
- 2 tbsp freshly squeezed lemon juice
- 4 tbsp extra-virgin olive oil

**Directions:**

1. Preheat the main oven to 350°F.
2. In a fine-mesh sieve, rinse the quinoa for a minimum of 60 seconds to remove the bitterness.
3. Add the quinoa to a pan filled with  $1\frac{1}{2}$  cups of water. Bring to a boil over moderately high heat. Then turn down to maintain a gentle simmer. Cook the quinoa, uncovered until it has absorbed all of the water, for 10-12 minutes.

4. Remove the pan from the heat, cover with a lid, to steam for 5 minutes. When this time has elapsed, remove the lid, and fluff up the quinoa with a metal fork.
5. Chop the mushroom stalks and combine them in a bowl with the quinoa, red onion, and spinach.
6. Next, mix through the crumbled feta. Taste the mixture and season with salt and black pepper.
7. Spoon the mixture into the mushrooms, pressing it down gently into place. Top with chopped walnuts, and scatter over the chia seeds.
8. Arrange the mushrooms and unpeeled cloves of garlic on a baking tray and roast in the preheated oven for 18-20 minutes.
9. Combine the lemon zest with the lemon juice and oil for the dressing. When cooked, squeeze the soft center of the roasted garlic and mix it into the dressing.
10. Serve the stuffed mushrooms with a drizzle of homemade dressing and enjoy.



# Sausage-Stuffed Mushrooms



Make a meal of fresh mushrooms with a satisfying seasoning sausage filling.

**Servings:** 20

**Total Time:** 20mins

## Ingredients:

- 20 large fresh mushrooms
- 2 tbsp onion (peeled and finely chopped)
- 1 tbsp butter
- 2 -3 cloves garlic (peeled and minced)
- 4 ounces pork sausage (cooked, crumbled, and fat drained)
- 3 tbsp seasoned breadcrumbs
- 3 tbsp Parmesan cheese (freshly grated)
- 1 tbsp dried parsley
- White of 1 large egg

## Directions:

1. First, remove and discard the mushroom stems. Set the mushroom caps to one side.
2. In a small frying pan, sauté the onion in butter until fork-tender. Then add the garlic and cook for another 60 seconds.
3. Combine the sausage, breadcrumbs, Parmesan cheese, parsley flakes, and egg white in a bowl. Add the onion mixture and stir to incorporate.
4. Fill the mushroom caps with the sausage mixture and arrange the stuffed mushrooms in a lightly greased baking pan.

5. Bake in the oven at 350°F, for 10-15 minutes, until fork-tender and browned.
6. Enjoy.



# Shrimp and Goat Cheese Stuffed Mushrooms



Many culinary experts say you should never combine seafood with cheese, but this stuffed mushroom recipe is proof positive that these two ingredients work well together.

**Servings:** 24

**Total Time:** 25mins

**Ingredients:**

- 8 ounces uncooked shrimp (peeled, deveined, and finely chopped)
- 1 (4 ounces) log fresh goat cheese with herbs (crumbled)
- $\frac{1}{3}$  cup green onion (chopped)
- $\frac{1}{4}$  cup panko breadcrumbs
- 1 tsp fresh ginger root (minced)
- $\frac{1}{2}$  tsp crushed red pepper flakes
- $\frac{1}{2}$  tsp salt
- $\frac{1}{4}$  tsp black pepper
- 8 ounces whole baby Portobello mushrooms (stemmed)
- 2 tbsp sesame oil
- Green onions (thinly sliced, to garnish)

**Directions:**

1. Combine the shrimp, goat cheese, green onion, breadcrumbs, ginger root, red pepper flakes, salt, and black pepper in a bowl.
2. Spoon the shrimp mixture into the mushroom caps and arrange them on an ungreased baking sheet. Drizzle over sesame oil.
3. Bake the mushrooms at 350°F for 10-15 minutes until the shrimp are pink.
4. Garnish the stuffed mushrooms with green onions and enjoy warm.



# Smoky Egg-Stuffed Mushrooms



Smokey egg-stuffed flat mushrooms are a quick, easy, and pocket-friendly meal.

**Servings:** 4

**Total Time:** 30mins

**Ingredients:**

- 1 tbsp olive oil
- 2 cloves garlic (peeled and crushed)
- 5¼ ounces baby plum tomatoes (halved)
- 1 roasted pepper from jar (drained and coarsely chopped)
- 1 tsp smoked paprika
- ½ tsp crushed chilies
- Black pepper (to season)
- 8¾ ounces large flat mushrooms (stems removed and discarded)
- 4 large eggs
- 1 ounce wild rocket
- ½ lemon (cut into wedges, to serve)

**Directions:**

1. Preheat the main oven to 375°F. Using the nonstick baking paper, line a baking tray.
2. In a frying pan, over moderate heat, heat the oil.
3. Add the garlic and cook for 60 seconds until fragrant. Then add the tomatoes and roasted pepper. Cook for 2-3 minutes until the tomatoes begin to break down.
4. Add 1 teaspoon of smoked paprika and crushed chilies and cook for another 60 seconds. Season the mixture with black pepper and remove from the heat.
5. Arrange the mushrooms on the baking tray, gill side facing up.
6. Divide the tomatoes and pepper mixture between the mushrooms, pushing the mixture down gently to allow for the egg. Crack an egg into each mushroom and season with black pepper.

7. Bake the mushrooms in the oven for 20 minutes or until the whites set.
8. Scatter over the remaining smoked paprika and serve with rocket and a fresh wedge of lemon for squeezing.

# Spinach Dip-Stuffed Mushrooms



Not only do these stuffed mushrooms taste good, but also, they are packed with lots of great ingredients, making them a healthy snack.

**Servings:** 16

**Total Time:** 25mins

## **Ingredients:**

- 16 large fresh mushrooms
- 1 tbsp olive oil
- 2 cups fresh baby spinach (coarsely chopped)
- 2 cloves garlic (peeled and minced)
- ½ cup reduced-fat sour cream
- 3 ounces reduced-fat cream cheese
- ⅓ cup part-skim mozzarella cheese (shredded)
- 3 tbsp Parmesan cheese (freshly grated)
- ¼ tsp salt
- ¼ tsp cayenne pepper
- ¼ tsp black pepper
- Nonstick cooking spray

## **Directions:**

1. Preheat the main oven to 400°F.
2. Remove and discard the mushroom stems and set the caps to one side.
3. In a small frying pan, over moderate heat, heat the oil.
4. Add the spinach, garlic, sour cream, cream cheese, mozzarella cheese, Parmesan, salt, cayenne and black pepper. Stuff the filling into the mushroom caps.
5. Spritz a 15x10x1” baking pan with nonstick cooking spray.
6. Arrange the mushrooms in the prepared pan, and uncovered bake for 12-15 minutes, until the mushrooms are fork-tender.



7. Enjoy warm.

# Stuffed Mushrooms Casino



Here, stuffed mushrooms and clams, two foodie favorites, create a winning combination.

**Servings:** 24

**Total Time:** 45mins

**Ingredients:**

- Oil or butter (to grease)
- 24 large mushrooms
- ½ cup salted butter
- 1 tbsp all-purpose flour
- ⅓ cup green onions (chopped)
- 1 (16 ounces) can minced clams (drained with juice reserved)
- 1 clove of garlic (peeled, minced)
- ½ cup seasoned breadcrumbs
- ⅓ cup sherry
- Ground black pepper (to season)
- 1 tsp Italian style-seasoning
- ½ cup bacon bits
- ⅓ cup Romano cheese (grated)
- ½ cup butter (melted)
- 1 lemon (cut into wedges, to garnish)

**Directions:**

1. Preheat the main oven to 350°F. Lightly grease a baking sheet.
2. Remove the mushroom stems and reserve and chop around half of them.
3. In a single layer, arrange the mushroom caps on the prepared baking sheet with the edges of the mushroom caps touching each other. Put to one side.
4. In a small pan over moderate heat, melt the butter.
5. Add the chopped mushroom stems, set aside in Step 2, and cook slowly while stirring until softened.

6. Then stir in the flour to evenly coat the stems. Add the green onions, clams, ½ of the clam juice, garlic, breadcrumbs, sherry, black pepper, Italian seasoning, and bacon bits. Continue to cook for around 3 minutes until fully incorporated.
7. Remove from the heat and stir in the cheese. Allow the mixture to cool for 4-6 minutes.
8. Spoon the filling liberally into the mushroom caps, and drizzle over melted butter.
9. Bake the stuffed mushrooms in the oven for 20-25 minutes until lightly browned.
10. Serve with lemon wedges for squeezing.



# Stuffed Mushrooms with Venison



If you are hoping to impress, then mushrooms stuffed with venison, Italian cheeses, tomatoes, and black olives will get you the wow factor you are looking for.

**Servings:** 4

**Total Time:** 30mins

## Ingredients:

- 4 (5") whole baby Portobello mushrooms
- ½ (7 ounces) can petite diced tomatoes (strained well)
- 1 pound ground venison
- ½ tsp salt
- ⅛ tsp black pepper
- ¼ tsp onion powder
- ¼ tsp dried thyme
- ¾ tsp fennel seed
- ¼ tsp cayenne pepper
- ½ tsp dried oregano
- 1 tsp paprika
- ½ tsp dried basil
- 1 egg
- 3 ounces tomato paste
- ⅓ cup balsamic vinegar
- 3-4 cloves garlic (peeled and crushed)
- ½ cup green onion (chopped)
- 1 (4 ounces) can sliced black olives (drained)
- 1 ½ cups mozzarella (shredded)
- 1 cup Italian 3 cheese blend
- ¼ cup Italian breadcrumbs

## Directions:

1. Preheat the main oven to 375°F.

2. Remove and finely dice the stems from the mushroom caps. Set aside.
3. Lay the mushroom caps on a kitchen paper towel, stem side facing down.
4. Press the canned tomatoes through a strainer, and using the back of a wooden spoon, press down gently to remove as much liquid as you can.
5. In a bowl, combine the ground venison with salt, black pepper, onion powder, dried thyme, fennel seed, cayenne pepper, dried oregano, paprika, and dried basil. Then add the egg, tomato paste, and vinegar. Mix thoroughly to combine.
6. Next, stir in the garlic, green onion, black olives, diced onion stems, mozzarella, Italian blend cheese, and breadcrumbs.
7. Using a large spoon, stuff the mushroom caps with the venison mix. The amount of filling should be approximately 75 percent of the mushroom size.
8. Bake the stuffed mushrooms in a cast-iron skillet for 20-25 minutes, until cooked through.



# Walleye-Stuffed Mushrooms



Walleye has a subtly sweet flavor and is firm yet delicate, and together with a creamy filling and a twist of tangy lemon juice, it's the perfect filling for mild white mushrooms.

**Servings:** 12

**Total Time:** 35mins

**Ingredients:**

- 2 tbsp butter (divided)
- 12 white mushrooms
- 2 tbsp yellow onion (peeled and finely chopped)
- 2 ounces walleye fillets (coarsely chopped)
- 2 tbsp cream cheese
- 2 tbsp mayonnaise
- 2 tbsp Italian style breadcrumbs
- ½ tsp fresh lemon juice
- 2 tbsp mozzarella cheese (shredded)
- 2 tbsp fresh parsley (chopped to garnish)

**Directions:**

1. Preheat the main oven to 350°F.
2. Using 1 tablespoon of butter, lightly grease a 9x13" baking pan.
3. Using a damp kitchen paper towel, clean the mushrooms. Remove their stems and set them aside.
4. Arrange the mushroom caps on the baking pan.
5. Melt the remaining butter in a frying pan over moderately high heat. Add the onion and Walleye and cook while constantly stirring for 60 seconds. Remove the pan from the heat and set it aside to cool for 10 minutes.
6. Combine the cream cheese, mayonnaise, breadcrumbs, and lemon juice in a bowl. Then mix in the Walleye mixture to incorporate.
7. Fill each mushroom with an even amount of the filling. Top with mozzarella and bake in the oven until golden,



for 20-25 minutes.

8. Garnish with parsley and serve.

## Afterword



You finished this book and read it all to this point. To be honest, there's no way I can show you how much I appreciate you. You took the time out of your very busy life to stare at my thoughts that I put into words, thank you. You've already done enough but I still have one more favor to ask of you, feedback. I would love to know what you think about this book's content; did you enjoy it? Was it worth your time? Do you have any suggestions for future books? I'm open to comments and I'll love to hear from you.

Thank you again

Matthew Goods

# About the Author

Known as the boy wonder of Homemade cuisine, he has been dubbed the "Jack of all Spices". Born in a small town in South Carolina, Matthew Goods was a local boy who, at a very early age of 7 had found a hobby that will stick with him for the rest of his life in the culinary arts. He loved being in and around the kitchen whenever his mother late.

This meant Matthew spent most of his free time after school alone, and he filled this time by experimenting with different mixes, ingredients, and spices and by the time he was 15, he was already a budding chef at one of the best-rated restaurants in the town. After traveling around the world for over a decade, working at various levels of restaurants, Goods now runs a successful restaurant that serves his special recipes where he is the executive chef.

