

Recipe Name **Garlic Stuffed Mushrooms**

Ingredients: 24oz. pkg baby bella mushrooms (I like to look for mushrooms that are about 1.5-2")
1-2 heads of garlic (1 large or 2 medium)
1 cup of breadcrumbs (GF/DF as needed) *
1 Tbsp. packed, fresh rosemary, finely chopped (can substitute ½ Tbs dried)
2 Tbsp. packed, fresh parsley, chopped
Extra virgin olive oil
Kosher salt and pepper

Directions:

1. Preheat oven to 400 degrees. Peel outer layers from garlic head and cut off the top of the garlic head, exposing the garlic cloves. Place garlic head, cut side up, into a ramekin. Drizzle with olive oil and wrap tightly with aluminum foil. Bake for 45 minutes, remove from oven, and allow to cool.
2. Remove the mushroom stems from all the mushrooms and chop finely. Heat a skillet over medium high heat. Once hot, add the chopped mushroom stems (no oil needed) and sprinkle with kosher salt. Cook, stirring occasionally for about 3 minutes until the mushrooms release their juices and it evaporates. Add breadcrumbs, stirring until toasted and golden, about 3 more minutes. Remove pan from heat and add parsley and rosemary, stirring until combined. Set aside.
3. Squeeze roasted garlic from the skins into a small bowl. Add 1-2 Tbsp. of olive oil and mash garlic into a smooth paste.
4. Add garlic to mushroom mixture and mix till well combined. Add salt and pepper to taste.
5. Place mushrooms on a ½ sheet pan and toss with olive oil, salt, and pepper. Use a small spoon (I like to use a demi spoon) and spoon filling into each mushroom until mounded in the center.
6. Mushrooms can be prepared to this point in advance and kept in the refrigerator until about 30 minutes prior to serving. When ready to bake, pre-heat oven to 375. Bake mushrooms, uncovered, for about 20 minutes until the filling is golden brown and the mushrooms are visibly tender. Allow to cool for a few minutes before transferring to a serving plate.



RECIPE

*Prepare homemade breadcrumbs by pulsing bread in a food processor. Stale bread is great for this, as is frozen bread or even fresh. My family does not like the ends of bread loafs, so I remove them and freeze them to make breadcrumbs! Once processed into crumbs, lay them out on a sheet pan, spray them liberally with oil spray, season with salt and your favorite fresh or dried herbs and bake them at 400 for about 10-15 minutes, stirring every 3-5 minutes until golden brown. They will continue to crisp up as they cool. Allow them to fully cool before packaging them up. They freeze wonderfully for later use.