

Stuffed Cremini Mushroom Caps with Pine Nuts and Goat Cheese

I developed this recipe for Frieda Caplan's Leo Birthday Party, using Frieda's own fresh specialty produce from Frieda's Produce. For the best flavor, look for the brown mushrooms, called Cremini mushrooms. If you can't find them, use the common button mushrooms.

28 large	cremini mushroom caps, stems removed	2 Tablespoons	Italian parsley leaves
1 Tablespoon	olive oil	3	garlic cloves, minced
½ cup	panko bread crumbs	⅛ teaspoon	chile flakes
½ cup	goat cheese, softened	1 Tablespoon	chives, snipped
¼ cup	pine nuts		

- 1 Preheat oven to 400°. Remove stems from mushrooms and clean them with a wet paper towel. Place on a well-oiled baking sheet.
- 2 In a bowl, mix together the breadcrumbs, goat cheese, pine nuts, parsley, garlic and chile flakes.
- 3 Spoon the goat cheese mixture into the mushroom cavities and arrange on the baking sheet, cavity side up. Sprinkle with panko. Bake until mushrooms are tender and the tops are golden, about 20 minutes. Serve immediately.

Servings: 28

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Total Time: 30 minutes

Oven Temperature: 400°F

Nutrition Facts

Nutrition (per serving): 100 calories, 84 calories from fat, 9.6g total fat, 1.9mg cholesterol, 30.7mg sodium, 88.6mg potassium, 2.5g carbohydrates, <1g fiber, <1g sugar, 1.9g protein.

Source

Author: Patricia K. Rose, August 2016

