



ITALIAN SAUSAGE STUFFED MUSHROOMS

Ingredients:

- 24 large portobello or cremini mushrooms
- 2 tablespoons olive oil
- 1/2 cup onion, chopped
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 lb. Italian sausage, casings removed, fried and crumbled
- 1 (8 oz.) packaged cream cheese, cubed and softened
- 2 tablespoon parsley, finely chopped
- 1/2 teaspoon garlic powder

Directions:

Preheat oven to 350 degrees. Place a piece of parchment paper or a silicone mat on a large baking sheet. Clean mushrooms with a wet paper towel. Cut stems from mushrooms and chop into pieces. Leave caps whole.

In a skillet, fry Italian sausage until cooked and crumbled. Drain on paper towels, set aside. Wipe the skillet with paper towels, then add olive oil and heat over medium high heat. Add onions and chopped mushroom stems. Add salt and pepper. Cook 5 to 6 minutes, stirring frequently until soft. Add back in the cooked sausage. Add cream cheese, parsley and garlic powder. Stir until the cream cheese is completely melted.

Spoon about 1 tablespoon of the sausage mixture into the mushroom caps and bake 25 to 30 minutes, until mushrooms are soft and filling is heated through. Cool slightly before serving. Makes 24. (Depending on the size of the mushrooms, you may have leftover filling, don't worry, you can make a great omelette or fritatta!)