

Sausage Stuffed Mushrooms

Ingredients

24 White Button Mushroom (stems removed and reserved)
3 Italian Sausage (castings removed)
1/2 Yellow Onion
5 clv Garlic (minced)
1/2 c Breadcrumbs
3 T Parsley (chopped)
1 Egg
1/4 c Parmesan Cheese
1/4 t Salt
1/4 t Black Pepper
1/2 t Garlic Powder
1/4 c Olive Oil
1/4 c White Wine

Instructions

1.Preheat oven to 350 degrees. Spray a rimmed baking sheet with nonstick spray.
2.Wash and dry mushrooms with paper towels. Remove stems from mushroom caps and reserve stems for later use. Shave the bottom of each mushroom cap so they stand without tipping over. Add the shaved bottoms with the stems.
3.In a food processor add mushroom stems, onion, and garlic. Pulse until finely minced.
4.In a nonstick pan, heat to medium and add sausage. Using a wooden spatula break up the sausage and stir for 5 minutes. Add the contents from the food processor to the pan, plus salt, pepper, garlic powder, and white wine. Sauté for another 8 minutes or until the vegetables are softened and liquid has evaporated.

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5. Place mixture in a medium bowl to cool for 20 minutes. Mix in egg, bread crumbs, Parmesan, and parsley. Set mixture aside.

6. Place olive oil in a bowl and use it to brush the outside of each mushroom cap. Fill each mushroom with about a tablespoon of filling depending on size.

7. Bake mushrooms for 25-30 minutes. Serve immediately.