



Stuffed Mushrooms

INSTRUCTIONS

1. Line a baking sheet with parchment paper or foil and set aside.
2. Preheat the oven to 400 degrees.
3. Destem Mushrooms and wash
4. Cheese & Breadcrumb mixture- ½ cup shredded cheese, ¼ cup parmesan, 2 oz. cream cheese, ¼ cup Italian breadcrumbs, 2 green onions sliced thin, ½ finely chopped peeled carrots, and seasoning to your liking (salt and pepper, garlic powder, cayenne pepper, onion powder) into a bowl and mix together.
5. Jimmy Deans Sage Sausage is my favorite if you would like to add protein.
6. Line them on the baking pan.
7. Put into the oven and bake for 30 minutes

INGREDIENTS:

- Mushrooms
- Sausage
- Shredded cheese
- Breadcrumbs
- Green onion (shallots make a great substitute)
- Carrot (small palmful, just used for texture)
- Seasonings
- Parmesan cheese

Options: Add diced cooked bacon for an added crunch or keep it vegetarian, but subbing sausage for bell pepper mix.