

## **Baked Stuffed Mushrooms with Sausage and Mozzarella**

Makes: 24 servings

Prep Time: 35 min

Cook Time: 10 min

### **Ingredients:**

- 1 pound (about 24) large fresh white mushrooms, cleaned
- 2 tablespoons olive oil, divided
- 6 ounces bulk Italian sausage
- 3 green onions, sliced (about 1/2 cup)
- 1 teaspoon chopped garlic
- 1/2 teaspoon Italian seasoning
- 1/2 cup mozzarella cheese, shredded
- 1/4 cup Parmesan cheese, grated

### **Directions:**

Preheat oven to 400F. Remove stems from mushrooms; finely chop enough stems to equal 1/2 cup and reserve. Place mushroom caps in a bowl and toss with 1 tablespoon oil. Arrange caps cavity side up on a shallow baking pan and set aside. Heat remaining oil in a medium skillet over high heat. Add sausage, green onion, garlic, Italian seasoning and reserved chopped mushroom stems. Sauté, breaking up sausage into smaller pieces until cooked thoroughly and nicely browned. Remove from heat; add both cheeses and stir just until cheese melts. Stuff mushroom caps with sausage mixture and bake 10 to 15 minutes, until mushrooms are tender and cheese is slightly golden.