

Festive Holiday Stuffed Mushrooms

Prep Time: 15 minutes

Cook Time: 35-40 minutes

Total Time: 50-55 minutes

Servings: Makes about 20 stuffed mushrooms

Ingredients

- 20 Baby Bella Mushrooms: Larger than white button mushrooms, they offer a meatier bite.
- Mushroom Stems: Chopped fine for a rich, earthy flavor.
- 4 tbsp Butter: Divided for cooking and for the panko topping.
- 1 Garlic Clove: Minced for an aromatic touch.
- 1 (6 oz) Package of Alouette Garlic & Herb Spreadable Cheese: For a creamy, flavorful filling.

Alternatively, plain cream cheese with added spices can be used.

- 1/2 Cup Dried Cranberries: Chopped for a sweet and tart contrast.
- 1/2 Cup Walnuts: Chopped for a crunchy texture.
- 1/4 Cup Panko Crumbs: Toasted in butter for a crispy topping.

Instructions

1. Preheat the Oven: Set to 400°F. Prepare a foil-covered, rimmed baking pan with nonstick spray.
2. Prepare the Mushrooms: Remove stems from mushrooms, scrape the insides, drain any liquid, and pat dry. Finely chop the stems.
3. Cook the Mushroom Stems:
 - Melt 2 tbsp of butter in a frying pan.
 - Add the minced garlic and chopped mushroom stems, cooking until the moisture evaporates (about 7-10 minutes). Set aside.
4. Toast the Panko:

- In the same pan, melt another 2 tbsp of butter.
- Add the panko crumbs, toasting briefly. Set aside.

5. Prepare the Filling:

- In a large bowl, combine the Alouette cheese, cooked mushroom stem mixture, cranberries, and walnuts.
- Mix thoroughly using a food processor, hand mixer, or manually with a fork and spatula.

6. Stuff the Mushrooms:

- Fill each mushroom cap with the mixture.
- Top each with a sprinkle of the toasted panko crumbs.

7. Bake: Place the stuffed mushrooms on the prepared baking pan. Bake for 20-25 minutes until the tops are golden brown and the mushrooms are soft and wrinkly.

8. Serve: Enjoy these delightful mushrooms warm, as a perfect addition to your holiday table.