LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

Sausage Stuffed Mushrooms

Ingredients

24 large cremini mushrooms, ½ stems discarded, ½ stems chopped finely
¼ cup plus 3 tablespoons extra-virgin olive oil
Kosher salt and freshly ground pepper
1/3 lb. hot Italian sausage (casing removed)
¼ cup white wine
6 oz goat cheese (softened)

2 tablespoons seasoned bread crumbs

Step 1 Preheat the oven to 450°
Wash mushrooms in cold water. Pop out stems, reserving both parts.

Toss mushrooms with oil and seasonings. Transfer to a baking sheet, rounded side up. Roast for 20 minutes. Remove from oven, drain and let cool to room temperature, about 10 minutes.

Step 2 In a skillet, heat the remaining 3 tablespoons of oil. Add sausage and cook over moderately high heat. Using a wooden spoon break up sausage until crumbled and brown. Drain off any excess oil. Deglaze pan with wine, stir in chopped stemsStir in chopped stems mushrooms and cook for 2 minutes. Remove from pan and cool.

Step 3 To a medium bowl, add sausage, mushroom stems and cheese. Mix well.

Step 4 Using a teaspoon stuff sausage mix back into mushroom top and sprinkle with seasoned breadcrumbs. Return to oven and bake for 15 minutes.

Plate and serve!

Buon appetito!