



Goat Cheese-Stuffed Mushrooms

Ingredients

24 large cremini mushrooms, stems discarded
1/4 cup plus 3 tablespoons extra-virgin olive oil
3 sprigs rosemary (leaves only)
Kosher salt and freshly ground pepper
3 tablespoons seasoned bread crumbs
6 ounces fresh goat cheese, cut into 24 pieces

Step 1 Preheat the oven to 450°

In a bowl, toss the mushrooms with oil and seasonings. Transfer the mushrooms to a baking sheet, rounded side up. Roast for about 30 minutes, until tender and browned around the edges. Let cool to room temperature. Drain off any water.

2 In a skillet, heat the remaining 3 tablespoons of oil. Add the rosemary and cook over moderately high heat until the leaves are crisp, 30 seconds. Drain on paper towels.

Step 3 Add the bread crumbs to the skillet with oil and toast over moderate heat until golden and crisp, about 2 minutes.

Step 4 Gently press a piece of goat cheese in the center of each mushroom, sprinkle with the bread crumbs, garnish with fried rosemary and serve.

Buon appetito!