



Stuffed Mushrooms

Ingredients

Cremini mushrooms (pound and a half)
Bread crumbs (1 cup Italian bread crumbs)
Pancetta meat (4 ounces)
Gorgonzola bleu cheese (1/3 of a cup) Parmesan (1/3 cup) Romano (1/3 cup)
Onion (1/2 of a medium sized)
Parsley (handful) Thyme (1/2 tsp) Nutmeg (1/8 tsp) Garlic (2 cloves)
Butter (2 tbsp)

How to Prepare

Start by adding olive oil to a cast iron pan and add in onions. While onions are cooking, start prepping mushrooms. Save mushroom stems. Add mushroom stems, garlic, pancetta, thyme, butter, pepper and salt to the cooking onions. Add nutmeg at the end of cooking. In a food processor, add cheeses, almost all of the parsley, breadcrumbs, and mushroom mixture. Save some the butter and thyme mixture. Pulverize for 20 seconds and then stir in bleu cheese with a spatula. Take left over olive oil and butter, and add in left over breadcrumbs to make a paste. Add salt and pepper to mushroom caps, and then fill with mushroom mixture. Bake at 425 degrees Fahrenheit for 15-20 minutes until mushrooms are soft. Chop leftover parsley to the top of cooked mushrooms when cooled. Enjoy!

Bon Appétit!