

SARANELLO'S®

RISTORANTE ITALIANO

STUFFED MUSHROOMS

YIELD: 4-6 SERVINGS



INGREDIENTS

20 large button mushrooms,
stems removed, chopped
and reserved
½ cup melted butter
1½ Tbsp. garlic oil
2 Tbsp. garlic butter
2 Tbsp. chopped spinach
1½ Tbsp. chopped
Mama Lil's Mildly Spicy Peppers
1 cup ricotta cheese
½ cup shredded Asiago cheese
2 Tbsp. grated parmesan
1 garlic clove, chopped
1 tsp. parsley, chopped
½ cup mayonnaise
1 tsp. salt
1 tsp. pepper
1 tsp. Worcestershire sauce
1 Tbsp. lemon juice
4 Tbsp. panko breadcrumbs

METHOD

1. Preheat the oven to 350°F. Line a sheet pan with parchment paper or foil.
2. Toss mushroom caps with melted butter and season with salt and pepper.
3. Arrange mushroom caps stem-side up on the pan and roast for 12–15 minutes, until tender. Remove and let cool slightly.
4. While mushrooms cool, heat garlic oil in a sauté pan over medium heat.
5. Add ¾ cup of chopped mushroom stems and cook until softened.
6. Stir in garlic butter until melted, then add spinach and cook just until wilted. Remove from heat and let cool.
7. In a large bowl, combine mushroom mixture, spinach, ricotta, Asiago, parmesan, garlic, parsley, mayonnaise, Mama's Lil Peppers, Worcestershire sauce, lemon juice, salt, pepper, and panko breadcrumbs. Mix well.
8. Increase oven temperature to 400°F.
9. Fill each mushroom cap generously with the prepared mixture and bake for about 10 minutes or until the tops are golden brown.

