



**Century**  
Federal Credit Union

# Recipes for Success

## Stuffed Mushrooms

Jen, Marketing Director

### Ingredients

- 2 Tbsp butter
- 24 medium-large mushrooms, remove & finely dice the stems
- 1 small onion, finely diced
- 1 Tbsp garlic, finely diced
- 2 Tbsps cream cheese
- 2 Tbsps grated Parmesan
- 1 Tbsp parsley
- Salt & pepper to taste
- 3 Tbsps toasted Italian breadcrumbs
- Shredded Mozzarella for topping



### Directions

1. Preheat Oven to 350°
2. Heat butter on medium heat in a medium saucepan. Sauté onions, mushroom stems and garlic until cooked through.
3. Add in cream cheese until it is melted and com
4. Add Parmesan, parsley, salt, pepper and cook for 2-3 minutes to combine.
5. Turn off heat and mix in toasted breadcrumbs.
6. Place mushroom caps on a baking sheet. Spoon in mixture to fill up each cap. Top with a sprinkle of shredded Mozzarella and place in the oven for about 20 minutes. Remove and serve.