

Stuffed Portobello Mushrooms



Total Servings: 4

Serving Size: 2oz

Farmer/ Business Name

Address, City, CA, County

Phone and/ or Email

www.chicocertifiedfarmersmarket.com

Ingredient	Amount	Instructions
Mushrooms, Portobello, Large. Stems and Gills Removed	4 each	1. CLEAN top of mushrooms with damp cloth. Place cleaned mushrooms on a sheet tray, stem side down. Bake at 350 degrees F for 5-8 minutes. REMOVE from oven until ready to stuff.
Sausage, Italian	1 pound	2. BROWN sausage in a nonstick skillet, crumbling sausage into small pieces. Once browned, drain fat and transfer to a paper towel to cool.
Parsley, Fresh, Chopped	1 teaspoon	3. BEAT eggs with milk in a medium bowl, then mix in parsley, basil, garlic, croutons, and parmesan cheese 4. ADD cooled sausage and mix well-- mixture should be wet but firm and hold together easily
Basil, Fresh, Chopped	1 teaspoon	
Garlic, Fresh, Chopped	1 clove	
Eggs	2 whole	

Ingredients	Amount	Instructions
Milk (whole or low fat)	1/4 cup	5. TOP per-baked mushroom caps with sausage mixture and bake in 350 degrees F oven for 15-20 minutes, or until golden brown and cooked throughout.
Cheese, Parmesan	1/4 cup	
Croutons, Finely Ground	1 cup	
Cream, Heavy	2 cups	6. HEAT cream in sauce pan and lightly boil until half its original volume, being careful not to scorch. Mix in parmesan cheese, basil, salt, and pepper. 7. SPOON 2 ounces of sauce over top of each mushroom
Cheese, Parmesan, Grated	1/4 cup	
Basil, Fresh, Chopped, Dry	2 tablespoons	
Salt and Pepper to taste		

Created by Kristen Culver

* These items should be available at the Farmers' Market

Food Safety Notes: Keep all perishable ingredients at or below 40°F until ready to use. Wash hands before, during, and after preparation. Store leftover salad in cooler at or below 40°F.



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