

Recipe Name: Stuffed Mushroom Recipe With Italian Sausage

Diet Type: Vegetarian

Course: Appetizer

Cuisine: Italian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 20 Button mushrooms - (or portobello mushrooms)	2
• 4 Pork sausage - (Italian sausage used here)	
• 1 teaspoon Extra Virgin Olive Oil - (extra virgin)	
• 1 teaspoon Black pepper powder	
• Salt - to taste	
• 1 tablespoon Britannia Cream Cheese	
• 1 teaspoon Dried oregano	
• 1 tablespoon Paprika powder	
• 1 tablespoon Parsley leaves - finely chopped	
• 1 tablespoon Cheese - grated (cheddar and parmesan)	

Preparation

- To prepare Stuffed Mushroom Recipe With Italian Sausage, clean the mushrooms well.
- Wipe off any dirt on the mushrooms.
- Remove the stem and carefully scoop out the inside part.
- Keep aside.
- Mince the Italian sausages.
- In a bowl mix cream cheese, oregano, paprika powder, salt, pepper powder and mix well.
- Add the minced sausages and chopped parsley.
- Mix.
- Rub little oil all over the mushrooms.
- Sprinkle some salt and pepper all over the mushrooms.
- Place a teaspoon full the sausage cream cheese mix into the mushroom cavity.
- Fill as much as possible into the mushrooms.
- Now add a little-grated cheese over the mushrooms.



- Arrange the stuffed mushrooms over a baking tray.
- Bake it for 12 - 18 minutes or until the chicken is cooked and starts to brown and cheese is melted fully.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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