



Seafood Stuffed Mushrooms



4 Servings



35 minutes



Ingredients :

- Large button mushrooms
- Cooked shrimp
- Crab meat
- Cream cheese
- Garlic
- Breadcrumbs
- Parmesan cheese
- Fresh parsley
- Butter
- Salt
- Black pepper

Instructions :

1. Preheat the oven to 375°F and lightly grease a baking dish .
2. Clean the mushrooms gently and remove the stems , setting the caps aside .
3. Finely chop the shrimp , crab meat , and mushroom stems .
4. In a bowl , mix the chopped seafood with cream cheese , garlic , breadcrumbs , parmesan cheese , parsley , salt , and black pepper until well combined .
5. Spoon the seafood mixture into each mushroom cap , pressing gently to fill .
6. Place the stuffed mushrooms in the baking dish and dot the tops lightly with butter .
7. Bake for 18 to 20 minutes until the mushrooms are tender and the tops are lightly golden .
8. Remove from the oven and let them rest for a few minutes before serving .