



spoon&whisk

ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

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### Stuffed Mushrooms

Makes approximately 40 stuffed mushrooms

Stuffed mushrooms are some of our favorite small bites. They are a classic preparation that never fails to satisfy. This version features spinach, roasted red peppers, aromatics, seasoned bread crumbs, and feta cheese. You and your guests will enjoy this hearty, savory filling in these tender umami-filled cups.

#### **Ingredients:**

40 medium-sized cremini mushrooms  
1 tablespoon olive oil  
2 cloves garlic, crushed  
2 tablespoons butter  
9 ounce package frozen chopped spinach, thawed and very well-drained  
1/2 cup dry white wine  
1/2 cup Italian-seasoned bread crumbs  
1/2 cup roasted red peppers, diced  
1/4 cup Parmigiano-Reggiano, grated  
1/4 cup feta, crumbled  
1 egg, beaten  
Kosher salt and pepper to taste

#### **Directions:**

1. Preheat the oven to 400°F.
2. Prepare the mushrooms by brushing clean. Remove and reserve the stems, trimming them as necessary, then mincing. Toss the mushroom caps with the olive oil to coat them lightly. Place them cap side down on a rimmed baking sheet and roast in the oven for 10 minutes or until partially roasted.
3. In a large skillet, sauté the garlic in two tablespoons of butter. Add the minced mushroom stems to the skillet and sauté until nearly tender. Add the chopped spinach, and sauté until cooked. Add the dry white wine to the skillet and simmer until nearly all the moisture has reduced away; this will concentrate the flavors. Remove from heat and allow to cool slightly. Salt and pepper to taste.
4. In a medium bowl, combine and toss together the cooled spinach mixture, bread crumbs, diced roasted red pepper, the Parmigiano-Reggiano cheese, and the feta cheese. Add the beaten egg and stir until evenly combined.
5. Mound a spoonful of the stuffing into each partially roasted mushroom cap. Place the stuffed caps back on the rimmed backing sheet.
6. Bake in a 400°F oven for 10-12 minutes or until cooked through and the tops become golden in color. Cool slightly and serve while still warm.