

Starters, Sides, and Complements

Goat Cheese Stuffed Mushrooms

**Vegetarian, Gluten-Free*

Stuffed mushrooms are a party pleaser. The goat cheese in these mushrooms really makes the mushrooms pop!

You'll Need

- 6 tablespoons butter plus 1/4 cup butter separated
- 2 pounds medium fresh mushrooms, stems removed (save stems)
- 1/2 cup mushroom stems, finely chopped
- 1 (8 ounce) package Neufchatel cheese
- 1 (4 ounce) package goat cheese crumbles
- 2 tablespoons finely chopped onion
- 1 tablespoon finely chopped garlic
- Chopped chives for garnish



Directions

- Heat two large skillets over medium-high heat, melt 3 tablespoons of butter in each of the skillets and divide the mushroom caps between the two. Cook and stir the mushroom caps until the edges are slightly soft, about 5 minutes.
- Place the mushrooms in a colander to drain and cool.
- Stir together the cream cheese and goat cheese until well blended. Mix in the onion, and mushroom stems. Use all of the filling to generously fill each mushroom cap and place, filling side up, in a baking pan.
- Preheat the oven broiler for high heat.
- Melt the remaining 1/4 cup of butter with the garlic in a small saucepan over medium heat and cook the garlic for 1 minute. Once the butter has completely melted drizzle the garlic butter over the filled mushroom caps.
- Place the pan of mushrooms in oven until golden brown, about 5 minutes.
- Remove from oven and garnish with fresh chives.

Play with Your Food

- Add some herbs of choice just as rosemary or Italian seasoning
- Use green onion instead
- Top with a dash of paprika