



Cheesy Sausage Stuffed Mushrooms

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- 1 package Baby Portabello Mushrooms or Caps
- 1/2 lb Ground Pork
- 1/4 tsp Spice Islands Ground Chipotle Chile
- 2 tsp Spice Islands Beau Monde Seasoning
- 1/4 tsp Spice Islands Fennel Seed
- 1 stick or 8 TBSP Challenge Butter
- 1/2 cup Shredded Mozzarella or Italian Cheese Blend
- 1/4 cup of bread crumbs (or 2 slices of bread torn)

Directions

1. Preheat oven to 350 degrees
2. Wipe off Mushrooms and remove stems. Place Caps in baking dish. Save stems in a separate bowl to be used for the filling.
3. Heat ground pork with 1/4 tsp Ground Chipotle, 1 tsp Beau Monde Seasoning, and 1/4 tsp of fennel seed over medium heat until cooked through. You could also use 2 Italian Sausages with casing removed.
4. While the Pork cooks; In a food processor place mushroom stems, 1/4 cup mozzarella cheese, 4 TBSP Challenge Butter, 1/4 cup Bread Crumbs, and 1 tsp Beau Monde Seasoning. Pulse until it comes together.
5. Add the cooked pork to the food processor mixture. Spoon into mushroom caps.
6. Sprinkle the remaining 1/4 cup of cheese over mushrooms.
7. Then, Melt the last 4 TBSP of butter in the microwave and pour over mushroom caps.
8. Place in oven and bake at 350 for 15 to 20 minutes.

Serve hot!

****TIP**** If you have any leftover filling it can be frozen for up to 2 months.

*******You can use Italian Sausage with casings removed instead of the ground pork with spices.

