



Stuffed Baby Bella Mushrooms

Ingredients

- Cooking spray, for pan
- 1 1/2 lb. baby bella mushrooms
- 2 tbsp. vegan butter
- 2 cloves garlic, minced
- 1/4 cup breadcrumbs
- Kosher salt
- Freshly ground black pepper
- 1/4 c. vegan Parmesan, plus more for topping
- 4 oz. vegan cream cheese, softened
- 2 tbsp. freshly chopped parsley, plus more for garnish
- 1 tbsp. freshly chopped thyme

Directions

- Step 1: Set oven temperature to 400°. Apply cooking spray to a baking sheet to grease it. Take the mushroom stems off and coarsely slice them. Arrange the mushroom caps onto the baking sheet.
- Step 2: Melt butter in a medium skillet over medium heat. Chop the stems of the mushrooms and heat for 5 minutes, or until most of the moisture is gone. Add the garlic and heat for 1 minute or until fragrant. After that, add the breadcrumbs and let them toast for 3 minutes. Add pepper and salt for seasoning. Take off the heat and allow to cool a little.
- Step 3: Combine the mushroom stem combination, cream cheese, Parmesan, parsley, and thyme in a sizable bowl. Add pepper and salt for seasoning. After stuffing mushroom caps, top with more Parmesan cheese.
- Step 4: Bake the mushrooms until they are tender and the tops are golden brown, 20 minutes.
- Step 5: Garnish with parsley to serve.