

STUFFED MUSHROOMS

Irresistible Stuffed Mushrooms: A Gourmet Delight

Ingredients:

- 12 whole fresh mushrooms
- 1 tablespoon vegetable oil
- 1 tablespoon minced garlic
- 1 (8 ounce) package cream cheese, softened
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon onion powder
- 1/4 teaspoon ground cayenne pepper

Directions:

1. **Prepare** your oven for culinary magic by preheating it to a cozy 350 degrees Fahrenheit (175 degrees Celsius). Spray a baking sheet with a whisper of cooking spray to ensure your stuffed mushrooms don't stick.
2. **Begin** by giving your fresh mushrooms a tender cleaning with a damp paper towel. Gently break off their stems, setting them aside for further use. Finely chop these precious stems, ensuring no deliciousness goes to waste.
3. **In a grand skillet**, heat up a tablespoon of vegetable oil over medium heat. Add the minced garlic and chopped mushroom stems to the skillet, and let them sizzle until any excess moisture disappears, releasing their heavenly aroma. Be mindful not to let the garlic burn. Once done, set this aromatic mixture aside to cool.
4. **In a culinary symphony**, combine the cooled garlic and mushroom mixture with the softened cream cheese, grated Parmesan cheese, ground black pepper, onion powder, and

a hint of fiery ground cayenne pepper. Stir until a luxuriously thick stuffing forms, each ingredient harmonizing to perfection.

5. **With delicate precision**, use a dainty spoon to generously fill each mushroom cap with the divine stuffing, ensuring no crevice is left untouched. Arrange these sumptuous creations on your prepared baking sheet, ready to be transformed into culinary wonders.
6. **Into the oven they go**, baking for approximately 20 minutes or until the mushrooms are imbued with warmth and a tantalizing liquid begins to form under their caps, promising an explosion of flavors with each bite.

Indulge in Gourmet Bliss:

With their creamy, savory filling and tender mushroom exteriors, these stuffed mushrooms are an exquisite addition to any gathering or a delightful treat for a cozy night in. Savor each bite and let the flavors dance on your palate, inviting you to experience pure culinary delight.

Enjoy these delectable stuffed mushrooms as a tantalizing appetizer or a savory snack that's sure to impress!