

# DINNERLY



## Appy Hour! Garlic-Chive Stuffed Mushrooms

with Parmesan



40-50min



2 Servings

These savory stuffed mushrooms are THE definition of an umami bomb. We fill up the mushroom caps with a creamy mushroom filling spiked with breadcrumbs, chives, and grated Parmesan. Let it all bake together till golden brown on top, and enjoy your very extra appetizer (that didn't require a ton of extra work). We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

## WHAT WE SEND

- 1 lb mushrooms
- 1 shallot
- ¼ oz fresh chives
- 1 lemon
- 1 oz panko <sup>2</sup>
- ¼ oz granulated garlic
- 3 (1 oz) cream cheese <sup>1</sup>
- ¾ oz Parmesan <sup>1</sup>

## WHAT YOU NEED

- ¼ cup olive oil
- kosher salt & ground pepper
- butter <sup>1</sup>

## TOOLS

- rimmed baking sheet
- aluminium foil
- microplane or grater
- medium skillet

## ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 320kcal, Fat 27g, Carbs 17g, Protein 7g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Line a rimmed baking sheet with foil.

Separate **mushroom caps** from **stems**; finely chop stems. Finely chop **shallot**. Finely chop **chives**; set aside a pinch for garnish.

Finely grate **Parmesan**, if necessary. Zest **half of the lemon**.



### 4. Mix filling & assemble

To bowl with **mushroom mixture**, stir in **panko**, **Parmesan**, **cream cheese**, **chives**, **lemon zest**, ½ teaspoon **lemon juice**, and ¼ teaspoon **granulated garlic**; season with **salt** and **pepper**.

Transfer to a large resealable plastic bag; cut a ¾-inch opening in 1 corner. Fill **mushroom caps** (you may have extra filling leftover).



### 2. Roast mushroom caps

Toss **mushroom caps** with ¼ cup **oil**; season with **salt** and **pepper**. Arrange gill-side down on prepared baking sheet.

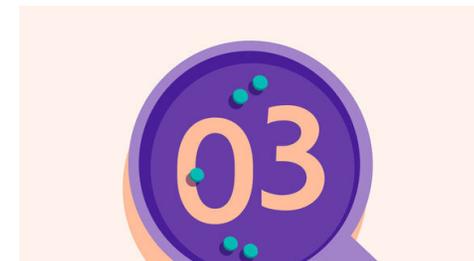
Roast on center oven rack until **juice** is released, about 15 minutes. Carefully drain juice into a small bowl. Flip caps; roast until lightly browned, 5–10 minutes.



### 5. Bake & serve

Bake **mushrooms** on center oven rack until **stuffing** is golden brown, about 10 minutes.

Serve **stuffed mushrooms** sprinkled with **reserved chives**. Enjoy!



### 3. Cook filling

In a medium skillet, heat 2 **tablespoons butter** over medium. Add **mushroom stems**; season with **salt** and **pepper**. Cook, stirring frequently, until golden brown and moisture has evaporated, about 5 minutes. Add **shallots**; cook, stirring frequently, until softened, about 2 minutes. Add **mushroom juice**; scrape up any browned bits. Cook until evaporated, 1 minute. Transfer to a bowl.



### 6. Check us out!

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