



# STUFFED MUSHROOMS

By: Nate Deakle, *Office Administrator*

This is Nate's go-to recipe for any holiday meal or party. He looks forward to them every year, and originally got the recipe from a catering company where he used to work.

## INGREDIENTS:

- 3 packs white whole mushrooms
- 1 package goat cheese - *I prefer the sun dried tomato and garlic kind*
- 8 oz. cream cheese
- 1/2 container bacon bits - *the vegan ones are best*
- 1.5 cups Panko bread crumbs
- 1 bundle chopped green onions
- Cavender's Seasoning to taste

## INSTRUCTIONS:

1. Preheat oven to 350°
2. Clean and de-stem mushrooms. Let dry.
3. Using your hands, mix cheeses, bacon bits, green onions and panko in a bowl. Season with Cavender's to taste.
4. Stuff mushrooms just until they are full. Do not over-stuff them.
5. Bake for 25-30 minutes until golden brown on top

## NOTES:

1. I like to use the vegan bacon bits because they don't create as much grease in the finished product. Real bacon is always an option, but this is just a personal preference.
2. Make sure the mushrooms are as dry as possible before stuffing and baking. If you don't allow proper drying time, they will come out soggy and hard to eat.
3. I've toyed around with different flavors of goat cheese, so feel free to try something new!