



# STUFFED MUSHROOMS

## INGREDIENTS

2 Plant-Based Breakfast Sausage Patties, crumbled  
Avocado oil for pan  
1 lb. white mushrooms  
3 cloves minced garlic  
2 T butter\*  
1 T sage  
 $\frac{1}{8}$  cup Italian-style breadcrumbs  
 $\frac{1}{3}$  cup grated Parmesan cheese\*  
3 oz. cream cheese\*  
Salt & pepper to taste

\* or your favorite vegan alternative

**TIME:** 35 mins (Prep Time 6 mins / Cook Time 29 mins) **SERVES:** 6 **TYPE:** Vegetarian

## INSTRUCTIONS

- 1 Preheat oven to 400° F
- 2 Use avocado oil lightly to grease baking sheet.
- 3 Remove stems from mushrooms (roughly chop stems and set aside) and place mushroom caps on baking sheet.
- 4 Heat butter in a skillet over medium heat. Add chopped mushroom stems and crumbled breakfast sausage patties, cook 5 minutes. Add garlic, stir for 1 minute. Add breadcrumbs and allow to toast 2-3 minutes. Season to taste with salt and pepper. Remove from heat.
- 5 Combine this mixture with  $\frac{1}{2}$  of the Parmesan cheese, cream cheese and sage. Mix well, spoon into mushroom caps. Top with a bit more Parmesan.
- 6 Bake 20 minutes or until golden brown.

### QUICK TIP



Substitute jalapeño or herb cream cheese for extra flavor

**Before**  
the butcher™