

## Italian Sausage-Stuffed Mushrooms



### Ingredients:

- 24 whole fresh white Mushrooms
- 4 tbsp Olive oil, divided
- 1 lb sweet Italian sausage, casings removed
- 2 sm Shallots, peeled & chopped
- 2 cloves Garlic, minced
- 2 tsp fresh Rosemary, minced
- 1 tsp fresh Thyme, minced
- ½ tsp Salt
- ¼ tsp black Pepper
- ¼ tsp crushed red Pepper flakes, optional
- ¼ cup dry white Wine
- 8 oz Mascarpone Cheese
- ½ cup Panko bread crumbs
- ½ cup grated Parmesan Cheese
- Fresh Parsley, minced, for garnish, optional

### Instructions:

Preheat the oven to 350°.

Lightly grease a large baking sheet (or line with parchment paper).

Carefully clean the mushroom caps with a damp paper towel, removing all dirt and grit.

Then gently remove the mushroom stems and, using the tip of a small spoon, hollow out the center of the mushrooms.

Heat 2 tbsp of the olive oil in a large skillet over medium-high heat.

Add the sausage and cook, breaking it up with a wooden spoon, until browned and no pink remains, about 8 minutes.

Add the remaining 2 tbsp of olive oil.

Reduce the heat to medium and add the shallots.

Cook, stirring frequently, for 5 to 6 minutes.

Stir in the garlic, rosemary, thyme, and crushed red pepper flakes, and cook for another minute or two, just until fragrant.

Pour in the wine to deglaze the skillet, scraping any stuck bits from the bottom, and allowing the liquid to evaporate for a couple of minutes.

Season with salt and pepper and remove the pan from heat.

Scrape the mixture into a large bowl and set aside and cool slightly, about 10 minutes.

Stir in the mascarpone cheese, panko bread crumbs, parmesan, and parsley.

The mixture should be very thick.

Using a small spoon, stuff each mushroom cap with a generous amount of the filling, letting it significantly mound over the rim of the cap.

Sprinkle each cap with about 1 teaspoon of additional Parmesan cheese.  
Arrange the mushroom caps neatly on the prepared baking sheet.  
Place in the oven and bake until the stuffing is deeply browned and liquid starts to form under the caps, about 20 to 25 minutes.  
Serve warm!