

Stuffed Mushroom Casserole

Total: 50 min

Yield: 6 to 8 servings

Ingredients:

- 3 tablespoons olive oil
- 1 1/2 pounds medium white button mushrooms, quartered
- Kosher salt and freshly ground black pepper
- 3 cloves garlic, finely chopped
- 4 ounces cream cheese, cut into pieces
- 1/2 cup shredded mozzarella
- 1 cup panko breadcrumbs
- 1/2 cup grated Parmesan
- 1/4 cup fresh parsley, chopped
- 2 tablespoons unsalted butter, melted

Directions:

1. Preheat the oven to 350 degrees F.
2. Heat the olive oil in a large skillet over medium-high heat. Add the mushrooms, 1/2 teaspoon salt and a few grinds of pepper and cook, stirring occasionally, until the mushrooms are softened and have released most of their liquid, 7 to 8 minutes. Add the garlic and cook, stirring occasionally, until soft and fragrant, about 1 minute. Stir in the cream cheese and cook until melted and evenly coating the mushrooms. Stir in the mozzarella, 1/2 cup of the panko and 1/4 cup of the Parmesan until combined. Transfer to an 8-inch square baking dish.
3. Combine the parsley, butter and remaining 1/2 cup panko and 1/4 cup Parmesan in a medium bowl. Sprinkle over top of the mushrooms and bake until the breadcrumbs are light golden brown, 25 to 30 minutes.