

Goat Cheese-Stuffed Mushrooms

<http://userealbutter.com/2015/02/01/goat-cheese-stuffed-mushrooms-recipe/>
inspired by [Secret Stash](#)

1 tsp butter (or olive oil) for greasing baking dish
24 large mushrooms with good caps (white button, crimini – aka baby bellas)
1 bulb garlic, roasted and peeled*
1 roasted red pepper, diced
1/4 cup pine nuts, toasted
8 oz. herbed goat cheese
2 tbsps bread crumbs (optional)
olive oil
2 tbsps fresh flat-leaf parsley, chopped
flake sea salt

***To roast the garlic:** Cut the very top of the bulb off with a sharp knife. Place the bulb in a small ramekin or foil pouch and drizzle a tablespoon of olive oil over the top. Cover with foil and bake at 400°F for 30 minutes or more until the flesh is soft, golden, and nutty in flavor. Remove the cloves from the skin. Discard the garlic skins.

Preheat oven to 400°F. Grease a 9×13-inch baking dish with butter or olive oil. Clean the mushrooms however you like, but I recommend wiping them clean with a damp paper towel or brushing them clean. Pop the stems off the caps and discard (or compost or use for another recipe). Arrange the mushroom caps in the baking dish, top-side down. Divvy the roasted garlic evenly among the caps (cut larger cloves in half if necessary). Divide the roasted red pepper and pine nuts among the caps. Some caps will be larger than others, so distribute your ingredients accordingly. Spoon 1-2 teaspoons (or more for the really big caps) of herbed goat cheese over each mushroom. Sprinkle bread crumbs on top of all the mushrooms. Bake 35 to 40 minutes until the cheese begins to turn golden on top. Remove the mushrooms from the oven. Before serving, drizzle olive oil over the stuffed mushrooms, garnish with chopped parsley, and sprinkle flake sea salt on top. Makes 24.