



Prep: 10 minutes

Cook Temp/Time:
375°, 13 minutes

Serves 2-4 people.

INGREDIENTS

- 6 Mushroom caps
- Bacon bits
- 1 Block cream cheese
- Chives or parsley
- Hot sauce of choice
- Chopped garlic
- Spinach
- Artichoke hearts
- Shredded Mozzarella
- Grated Parmesan
- Bread crumbs

Stuffed Mushrooms

HOW TO:

- 1 In a large bowl, combine cream cheese, garlic, mozzarella, hot sauce, parmesan and seasonings of choice.
- 2 Chop spinach and artichoke hearts, place into bowl, and mix well.
- 3 Remove stems from mushroom caps and scoop out inside to create room for filling.
- 4 Add filling into mushroom caps
- 5 Once filled, add mozzarella and breadcrumbs on top
- 6 Bake in oven or air fryer at 375° for 13 minutes
- 7 Sprinkle parmesan on top and add chives or parsley
- 8 Enjoy!