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## Spinach and Cream Cheese-Stuffed Mushrooms

Makes 18 to 20 servings

### Ingredients:

- 1 - 24 oz package organic white mushrooms
- 8 oz cream cheese, softened
- 10 oz frozen spinach, chopped, thawed and squeeze dried
- 1½ Tbsp Hidden Valley® Original Ranch® Homestyle Seasoning Mix
- 2 Tbsp mayonnaise
- ½ cup Kirkland Signature™ Pecorino Romano Cheese, shredded
- ½ tsp cayenne pepper, ground
- ½ cup panko breadcrumbs
- 5 Tbsp Kirkland Signature Butter, melted
- 2 Tbsp fresh parsley, finely chopped

### Instructions:

Preheat oven to 350 F. Rinse and dry mushrooms. Remove and discard stems. Mix cream cheese, spinach, dressing mix, mayonnaise, cheese and pepper. Spoon the cream cheese mixture into each mushroom. Place on a baking sheet, stuffed side up. Place breadcrumbs on a small dinner plate

With the cream cheese side of each mushroom, dip into the breadcrumbs. Place on the baking sheet stuffed side up. Drizzle with melted butter. Bake for 30 minutes, or until golden brown on top. Sprinkle with parsley. Serve warm.

**Tip:** Line a baking sheet with parchment paper, or foil, or spray with cooking spray.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **CostcoWay**





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## Italian-Stuffed Mushrooms

Makes 14 to 16 servings

### Ingredients:

1 - 24 oz package organic Mini Bella Mushrooms  
½ cup panko breadcrumbs  
½ cup Kirkland Signature™ Pecorino Romano Cheese, shredded  
2 garlic cloves, peeled and minced  
2 Tbsp fresh parsley, chopped  
1 Tbsp fresh mint, chopped  
5 Tbsp olive oil  
Salt and pepper, to taste

### Instructions:

Preheat oven to 350 F. Rinse and dry mushrooms. Remove stems and chop. Combine mushroom stems, breadcrumbs, cheese, garlic, parsley, mint, olive oil, and salt and pepper. (Mixture will be wet and crumbly.) Spoon the filling into each mushroom. Place on a baking sheet, stuffed side up. Drizzle with oil. Bake 25 to 30 minutes until the mushrooms are tender and golden brown on top. Serve warm.

**Tip:** Line a baking sheet with parchment paper, or foil, or spray with cooking spray.

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