



Spinach & Sausage Stuffed Mushrooms

Makes 24 to 26 servings

Ingredients:

- 1 package (24 oz) Highline Mushrooms
- 8 large green olives, pitted and coarsely chopped
- ½ cup pine nuts
- ½ cup parsley, chopped
- 2 garlic cloves, chopped
- 1 tsp red pepper flakes
- ½ lb Italian sausage links, removed from casings
- 1 package (10 oz) frozen spinach, defrosted, chopped and drained
- ¾ cup Parmigiano-Reggiano cheese, shredded and divided
- ½ cup olive oil, divided
- 1½ tsp kosher salt
- 1 tsp ground black pepper
- 1 cup panko breadcrumbs

Instructions:

Preheat oven to 450 F. Wipe mushrooms clean with a paper towel. Remove and discard stems. In a large mixing bowl, combine olives, pine nuts, parsley, garlic, red pepper flakes, sausage, spinach and ½ cup cheese. Mix well. Add ¼ cup olive oil and salt and pepper to stuffing mixture. In a small bowl, combine breadcrumbs and remaining cheese.

Oil a large casserole dish. Arrange the mushrooms cap side down. Stuff each mushroom with a spoonful of stuffing. Sprinkle breadcrumb mixture on top. Drizzle with remaining olive oil. Bake for 20 minutes, or until golden brown.

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Crab & Cheese Stuffed Mushrooms

Makes 24 to 26 servings

Ingredients:

1 package (24 oz) Highline Mushrooms
4 Tbsp butter
4 garlic cloves, chopped
1 cup cooked crabmeat, loosely packed
3 large (or 6 small) green onions, thinly sliced
1½ cups Swiss cheese, grated
8 oz cream cheese, softened
1 cup panko breadcrumbs
½ cup parsley, chopped
½ tsp cayenne pepper
1 tsp kosher salt
1 tsp black pepper
½ cup Parmigiano-Reggiano cheese, shredded
4 Tbsp olive oil

Instructions:

Preheat oven to 375 F. Lightly grease a 13 x 9-inch baking pan. Wipe mushrooms clean with a paper towel. Remove stems. Coarsely chop stems. Melt butter in a medium saute pan. Add stems and saute for 1 to 2 minutes. Mix in garlic after the stems are soft.

In a large mixing bowl, add crabmeat, onions, Swiss cheese, cream cheese, breadcrumbs, parsley, cayenne pepper, and salt and pepper. Add cooked stems to stuffing mixture. Blend well. Stuff each mushroom cap with crab mixture. Place in the baking pan. Sprinkle Parmigiano-Reggiano cheese on top of the mushrooms. Drizzle with olive oil. Bake for 25 minutes, or until the tops are golden brown.

Tip: Cook any remaining stuffing in the oven with mushrooms. Serve with crackers.

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