



Cheesy Spinach & Bacon Stuffed Mushrooms

Makes 6 to 8 servings

Ingredients:

24 oz (1½ lbs) Monterey Mushrooms® Organic White Mushrooms
6 Tbsp butter, divided
5 green onions, chopped
¾ to 1 cup bacon, cooked and diced
3 small garlic cloves, minced
3 cups baby spinach, chopped
½ to ¾ cup Italian breadcrumbs
½ tsp red pepper flakes
½ cup mozzarella cheese, divided, grated
¼ tsp pepper
½ tsp salt
⅓ cup Parmesan cheese, grated, plus 2 Tbsp
2 Tbsp cream cheese, softened
Parsley, chopped

Instructions:

Preheat oven to 350 F. Clean mushrooms and remove stems. Chop stems. Set aside. Line a baking sheet with foil. Spray with nonstick cooking spray. Melt 3 Tbsp butter. Brush over mushroom caps.

Heat remaining 3 Tbsp butter in a large skillet over medium-high. Add green onions, mushroom stems, bacon and garlic. Cook for 2 to 3 minutes. Add spinach. Saute until tender, about 2 to 3 minutes. Add breadcrumbs, red pepper flakes, ¼ cup mozzarella, pepper, and salt. Stir. Add Parmesan. Cook for 1 minute. Add cream cheese. Cook for 1 to 2 minutes, or until cream cheese melts. Remove from heat.

Fill each mushroom cap with mixture, mounding slightly. Top with remaining ¼ cup mozzarella and 2 Tbsp Parmesan. Bake for 20 to 25 minutes, or until cheese is melted, and mushrooms are tender. Garnish with chopped parsley.

Tip: Substitute cooked ham in place of bacon.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**





Sauteed Garlic Mushrooms

Makes 6 to 8 servings

Ingredients:

24 oz (1½ lbs) Monterey Mushrooms® Organic Baby Bella Mushrooms
5 Tbsp butter
1 small white onion, chopped
3 Tbsp cooking sherry or dry white wine (optional)
5 garlic cloves, minced
½ tsp red pepper flakes
1½ tsp thyme leaves, chopped
1½ tsp rosemary, chopped
2 tsp basil, chopped
2 Tbsp parsley, chopped
salt and pepper, to taste
1 Tbsp Parmesan Cheese, grated

Instructions:

Clean, trim ends and slice mushrooms. Melt butter in a large skillet over medium-high. Add onion. Saute for 3 to 5 minutes, until softened. Add mushrooms. Cook for 5 to 7 minutes. Pour in sherry, if using. Add garlic and red pepper flakes. Cook for 2 minutes. Add thyme, rosemary, basil and parsley. Cook for 30 seconds. Season with salt and pepper, to taste. Remove from heat. Sprinkle with Parmesan.

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