



## Green Goddess Cream Cheese Stuffed Mushrooms

**Prep time:** 20 min | **Cook time:** 25-30 min | **Total Time:** 45-60 min | **Servings:** about 16 mushrooms

### Ingredients

#### Green Goddess Cream Cheese Filling

- 8 oz cream cheese, softened
- 2 Tbsp fresh parsley, chopped
- 2 Tbsp fresh basil, chopped
- 2 Tbsp fresh chives, chopped. Plus more for garnish
- 1/4 cup Parmesan cheese, grated. Plus a little more to sprinkle on before baking
- 1/4 tsp garlic powder
- 1/8 tsp salt
- 1 Tbsp fresh squeezed lemon juice

#### Other Ingredients

- about 16 medium-large whole white mushrooms
- 2 medium garlic cloves, minced
- 1 Tbsp olive oil
- 1 Tbsp breadcrumbs (use gluten-free or omit if needed)

### Directions

1. Pre-heat oven to 350 degrees F.
2. Clean the mushrooms with a damp paper towel and carefully remove the stems. Cut any hard edges off the stems and discard. Finely chop the remaining stems. Mince two cloves of garlic.
- 3 Heat 1 Tbsp of olive oil in a small pan. Add the chopped mushroom stems and minced garlic cloves. Sauté until the mushroom stems are softened, about 5 minutes. Be careful that it doesn't get too hot because it's easy to burn minced garlic. Remove from heat and allow to cool.
4. Prepare the green goddess cream cheese. If your cream cheese isn't softened yet, just put the block in a microwave safe bowl and heat for about 20 seconds on high. Chop up the herbs. I like to use a mezzaluna to easily chop herbs. For the chives, I use kitchen scissors. In a medium mixing bowl, mix together all of



the green goddess cream cheese ingredients listed above. That's it. Now you know how to make green goddess cream cheese. You might have a little left over after stuffing your mushrooms, but you won't be mad about it. Use it on your bagel tomorrow or slice up a cucumber and make a cucumber cream cheese sandwich. It's so good.

5. Stir the sautéed mushroom stems and garlic into the green goddess cream cheese.
  
6. Line the mushroom caps on a nonstick pan and fill each one with the cream cheese mixture using a spoon. Sprinkle them lightly with breadcrumbs and grated Parmesan cheese.
7. Bake for 25-30 minutes until the breadcrumbs on top are golden. Allow to cool for a few minutes before moving to a serving platter.
  
8. Garnish with fresh chives and watch them disappear.