Sausage Stuffed Mushrooms

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Ingredients:

16 oz. Button Mushrooms
8 oz. Spicy Italian Sausage
4 oz. Cream Cheese
1/3 c. Panko Bread Crumbs
*Optional: Cayenne Pepper

Directions:

Gently clean dirt from mushrooms with a damp cloth. Remove stems from mushrooms and set aside. Arrange mushrooms top side down in a 9 x 13 pan.

Brown and crumble ground Italian Sausage in a pan over medium high heat until cooked through.

In a food processor add 1 cup of the mushroom stems and pulse several times to chop. Add the ground sausage, bread crumbs and cream cheese and process until combined. Taste the mixture and add cayenne pepper for more heat ½ tsp at a time (this will depend on the type of sausage you purchase and your personal taste).

Spoon mixture into mushrooms using a small spoon.

Bake uncovered at 400 for 30 minutes.