

PANKO PARMESAN STUFFED MUSHROOM DIP

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 6-8 servings

3 tablespoons olive oil
1 ½ pounds medium white button mushrooms, quartered
Kosher salt and freshly ground black pepper
3 cloves garlic, finely chopped
4 ounces cream cheese, cut into pieces
½ cup shredded mozzarella
¾ cup panko breadcrumbs
½ cup grated parmesan
¼ cup fresh parsley, chopped
2 tablespoons unsalted butter, melted

Directions:

- Preheat oven to 350 degrees F
- Heat the olive oil in a large skillet over medium-high heat
- Add the mushrooms, ½ teaspoon salt, and a few grinds of pepper and cook, stirring occasionally, until the mushrooms are softened and have released most of their liquid, 7-8 minutes
- Add the garlic and cook, stirring occasionally, until soft and fragrant, about 1 minute
- Stir in the cream cheese and cook until melted and evenly coating the mushrooms
- Stir in the mozzarella, ½ cup of the panko, and ¼ cup of the parmesan until combined
- Transfer to an 8-inch square baking dish
- Combine the parsley, butter, and remaining ½ cup panko, and ¼ cup parmesan in a medium bowl
- Sprinkle over the top of the mushrooms and bake until the breadcrumbs are light golden brown, 25-30 minutes