



## Imitation Crab Stuffed Mushrooms

31-Mar-2023

Level: Easy

Yields: 18 to 20 mushrooms

Prep Time: 45 minutes

Cooking Time: 16 to 18 minutes



18 to 20 baby bella (cremini) or white (button) mushrooms

### *Filling:*

$\frac{1}{2}$  cup mayonnaise

1 (10 oz.) package imitation crab; finely chopped or shredded

1 stalk celery; back fibers removed and finely chopped

3 cloves fresh garlic; finely chopped

$\frac{1}{4}$  cup fine panko (Japanese style bread crumbs)

$\frac{1}{8}$  tsp. ground black pepper

2 stalks green onion, finely chopped



### *Topping:*

$1\frac{1}{2}$  Tbsp. unsalted butter, melted and slightly cooled

3 Tbsp. Progresso™ Italian Style Bread Crumbs

1 Tbsp. shredded parmesan cheese

In a medium mixing bowl, mix the filling ingredients until combined. Cover and place in refrigerator until ready to assemble mushrooms.

Preheat oven to 400°F. Line a large rimmed baking pan with parchment paper. Set aside.

Remove stems from mushrooms. Discard stems (or use stems for another purpose.)

Gently clean the tops of the mushroom caps with a damp cloth or paper towel. Place cleaned mushroom caps on prepared pan. Set aside.

In a small mixing bowl, mix the topping ingredients until combined. Set aside.

To assemble mushrooms, evenly fill mushroom caps with filling mixture (I use a 1 Tbsp. cookie scoop to fill the mushroom caps, then I make a small indent for the topping by slightly pressing down on the top of the filling with the back of the cookie scoop). Place mushroom caps about 2 inches apart on the prepared pan. Evenly sprinkle topping mixture over each filled mushroom cap (see photo at right). Bake until the mushrooms are tender and the tops are browned, about 16 to 18 minutes, depending on how large your mushrooms are. Cool 5 minutes before serving.

