Sausage Stuffed Mushrooms II

FAST and taste great. Everyone is shocked to know there are only 3 ingredients. There are never any left over.

Recipe by Glen Bishop | Created on Nov 8, 2021

Ingredients

- ½ pound ground pork sausage
- 1 (8 ounce) package cream cheese, softened
- 1 (8 ounce) package fresh mushrooms, stems removed

Directions

- Preheat the broiler.
- Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and transfer to a medium bowl.
- Blend cream cheese with the sausage. Stuff mushroom caps with the cream cheese and sausage mixture.
- Arrange stuffed mushroom caps on a medium baking sheet. Broil in the preheated oven 2 to 3 minutes, until lightly browned.

Nutrition Facts

Serving: 10 servings | Calories: 177.8 kcal | Carbohydrates: 1.6 g | Protein: 5 g | Saturated fat: 8.2 g | Cholesterol: 40.1 mg | Sodium: 218.8 mg | Fiber: 0.2 g | Sugar: 0.4 g

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