

# THE OLYMPIA KITCHEN

## Recipe: Stuffed Mushroom Appetizer

Serves 6-12 By Shannon Beigert



Featured in *The JOLT*  
December 4, 2023



## Ingredients

- 8-10 whole, large fresh mushrooms
- 4 Tbsp. Olive oil, divided
- 1 shallot or 1/4 sweet onion, diced finely
- 3 cloves of garlic, diced finely
- 1/4 cup of tomato sauce or commercially prepared marinara sauce
- 2 teaspoons Oregano, divided
- 1 teaspoon Paprika
- 1 Tablespoon Balsamic vinegar
- 1/2 cup Mozzarella cheese, shredded
- Italian seasoning to garnish, optional

First gently wipe the mushrooms with a damp cloth to clean them. Then core the center of each mushroom and dice the removed stems finely, saving the caps.

Brush the inside of each mushroom cap with a little olive oil and sprinkle a little oregano over each. Place the mushrooms on a baking sheet and bake in the oven at 350 degrees for 5- 10 minutes before removing. Let rest.

Meanwhile, to make the filling, place 2-3 tablespoons of olive oil in a frying pan and add the shallot or onion, when it begins to turn translucent, add the diced mushroom stems into the pan.

Then add the garlic and spices, cook for about 5 minutes on medium heat. Then add the tomato sauce and cook for another 2 minutes. Finally, add the balsamic vinegar to the mixture in the frying pan. Stir all ingredients together. Make sure to cook it gently for a few additional minutes to allow the mixture to thicken.

Stuff each mushroom cap with the filling, and top with shredded mozzarella cheese.

Return the baking pan to the 350-degree oven and bake until the cheese is melted, about 8-10 minutes. After removing the pan from the oven, garnish with a little Italian Seasoning if desired. Enjoy!

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