



## Garlic and Walnut Stuffed Mushrooms

*Prepared by Stacey Borgmann in our kitchen at Carpenter Hill model.*

A simple yet warm and robust appetizer that will easily win over all your dinner guests.

**Serves**  
6

**Prep Time**  
25m

**Cook Time**  
15m

**Difficulty**  
Easy

### Ingredients:

12 large Portabella Mushrooms,  
stems removed and set aside  
2 T butter  
1 C chopped walnuts  
1 med shallot, minced  
4 T minced garlic

¼ C chopped thyme  
1 t salt  
¼ C heavy cream  
¼ C chopped parsley  
Hot sauce to taste  
Grated parmesan cheese

### Directions:

Preheat your oven to 350 degrees.

Finely chop mushroom stems and walnuts. In a sauté pan, melt butter and add chopped mushroom stems, walnuts, minced shallot, garlic, thyme and salt. Mix well and let the mixture cook down a bit for about 4 minutes or until light brown.

Add the heavy cream and cook another 5 minutes until bubbling.

Spoon mixture into mushroom caps that have been placed in an oven safe baking dish and bake for 12-15 minutes.

Once baked, top with chopped parsley and grated parmesan and serve.