

Basil Pesto Stuffed Mushrooms: A Flavorful and Easy Appetizer

These stuffed mushrooms stand out for several reasons:



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 12 large mushrooms, stems removed
- 1 cup basil pesto
- 1/2 cup cream cheese, softened
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon garlic powder
- Salt and pepper to taste
- Olive oil for drizzling

DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. In a mixing bowl, combine the basil pesto, cream cheese, Parmesan cheese, garlic powder, salt, and pepper. Mix until well blended.
3. Carefully spoon the pesto mixture into each mushroom cap, filling them generously.
4. Place the stuffed mushrooms on a baking sheet lined with parchment paper. Drizzle a little olive oil over the top of each mushroom.
5. Bake in the preheated oven for about 20 minutes, or until the mushrooms are tender and the tops are golden brown.
6. Remove from the oven and let cool slightly before serving. Enjoy!

More recipes: [ChefManiac.com](https://chefmaniac.com)

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