

Bacon and Brie-Stuffed Mushrooms

12 large cremini or button mushrooms



OVEN
375°F

TIME
15 min

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INGREDIENTS

12 large cremini or button mushrooms
6 slices of bacon, cooked and crumbled
8 ounces of brie cheese, rind removed and cut into small pieces
1/4 cup of cream cheese, softened
2 tablespoons of fresh parsley, chopped
1 clove of garlic, minced
Salt and pepper to taste
Olive oil for drizzling

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 375°F (190°C). This ensures that your mushrooms will cook evenly and develop a lovely golden color.
- 2.** Prepare the : Mushrooms: Clean the mushrooms with a damp cloth and remove the stems. Set the caps aside and finely chop the stems for the filling.
- 3.** Cook the : Bacon: In a skillet over medium heat, cook the bacon until crispy. Remove from the skillet and let it cool before crumbling it into small pieces.
- 4.** Make the : Filling: In a mixing bowl, combine the chopped mushroom stems, crumbled bacon, brie cheese, cream cheese, parsley, garlic, salt, and pepper. Mix until well combined.
- 5.** Stuff the : Mushrooms: Using a spoon, fill each mushroom cap generously with the cheese and bacon mixture. Place them on a baking sheet lined with parchment paper.
- 6.** Drizzle with : Olive Oil: Lightly drizzle the stuffed mushrooms with olive oil to enhance their flavor and help them brown nicely in the oven.
- 7.** Bake: Bake in the preheated oven for about 20 minutes or until the mushrooms are tender and the filling is bubbly and golden.
- 8.** Serve: Remove from the oven and let them cool slightly before serving. Garnish with additional parsley if desired.

TIPS FOR SUCCESS

Cheese Variations: If you're not a fan of brie, try using goat cheese or cream cheese for a different flavor profile.

Herb Infusion: Experiment with different herbs like thyme or rosemary to add an aromatic touch to your filling.

Make Ahead: You can prepare the filling a day in advance and stuff the mushrooms just before baking for a stress-free experience.

Garnish Ideas: Consider adding a sprinkle of crushed red pepper flakes for a spicy kick or a drizzle of balsamic glaze for added sweetness.

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

Original recipe: <https://chefmaniac.com/bacon-and-brie-stuffed-mushrooms/>