

Pizza-Stuffed Mushrooms: A Low-Carb Snack Mashup

Pizza-Stuffed Mushrooms stand out for several reasons:



OVEN
375°F

TIME
15 min

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SAVE
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INGREDIENTS

- 12 large portobello or button mushrooms
- 1 cup Italian sausage (cooked and crumbled)
- 1 cup shredded mozzarella cheese
- 1/2 cup marinara sauce
- 1/4 cup grated Parmesan cheese
- 1 teaspoon Italian seasoning
- Salt and pepper to taste
- Fresh basil for garnish (optional)

DIRECTIONS

- 1. Preheat the : Oven:** Start by preheating your oven to 375°F (190°C). This ensures that your mushrooms cook evenly and get that perfect golden finish.
- 2. Prepare the : Mushrooms:** Clean the mushrooms with a damp cloth and remove the stems. Gently scoop out the insides to create space for the filling. This step is crucial for ensuring that the filling has enough room to shine.
- 3. Make the : Filling:** In a mixing bowl, combine the cooked sausage, mozzarella cheese, marinara sauce, Parmesan cheese, Italian seasoning, salt, and pepper. Mix well until all ingredients are evenly distributed. This is where you can get creative-feel free to add chopped bell peppers or olives for extra flavor!
- 4. Stuff the : Mushrooms:** Generously fill each mushroom cap with the sausage mixture. Don't be shy; pack it in there! Place the stuffed mushrooms on a baking sheet lined with parchment paper.
- 5. Bake:** Bake the stuffed mushrooms in the preheated oven for about 20 minutes, or until the cheese is bubbly and golden. The aroma will fill your kitchen, making it hard to resist!
- 6. Garnish and : Serve:** Once out of the oven, let them cool for a few minutes. Garnish with fresh basil if desired, and serve warm. Enjoy the delightful flavors!

TIPS FOR SUCCESS

Experiment with Fillings: Try using ground turkey or chicken instead of sausage for a leaner option.

You can also add spinach or artichokes for a veggie-packed version.

Make Ahead: Prepare the stuffed mushrooms in advance and store them in the fridge.

Just pop them in the oven when you're ready to serve!

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

Original recipe: <https://chefmaniac.com/pizza-stuffed-mushrooms-a-low-carb-snack-mashup/>