

My Go-To Appetizer: Golden Baked Crab-Stuffed Mushrooms with Cream Cheese and Herbs

Let me walk you through how I make them and share a few tips to get them just right.



OVEN
375°F

TIME
15 to 20 min

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INGREDIENTS

16 large white mushrooms, stems removed
8 oz crab meat, drained and flaked (I go with lump if I can, but any real crab works)
4 oz cream cheese, softened
1/2 cup shredded Parmesan cheese
1/4 cup breadcrumbs
2 cloves garlic, minced
2 tbsp green onions, finely chopped
2 tbsp fresh parsley, chopped
1 tbsp lemon juice
1 tbsp olive oil
Salt and pepper, to taste

DIRECTIONS

- 1.** Prep the Mushrooms: I start by preheating the oven to 375°F (190°C) and lining a baking sheet with parchment paper for easy cleanup. Then I gently clean the mushrooms with a damp cloth, remove the stems, and place them hollow-side up on the baking sheet.
- 2.** A quick drizzle of olive oil over the caps helps them roast up tender and flavorful.
- 3.** Make the Filling: In a medium bowl, I mix together the crab meat, softened cream cheese, shredded Parmesan, breadcrumbs, garlic, green onions, parsley, lemon juice, salt, and pepper. Everything gets stirred until it's well combined and creamy.
- 4.** The lemon juice really brightens things up, and the green onions add a nice fresh bite. If I'm in the mood for a little spice, I'll add a dash of hot sauce or a pinch of cayenne here too.
- 5.** Stuff the Mushrooms: Using a spoon or small cookie scoop, I fill each mushroom cap generously with the crab mixture, pressing it down just enough so it stays put but still mounds nicely over the top.
- 6.** Don't worry about being too precise—they'll look beautifully rustic once baked.
- 7.** Bake to Perfection: I pop the tray into the oven and bake for 15 to 20 minutes, or until the mushrooms are tender and the tops are golden and bubbling. For an extra golden crust, I turn on the broiler for the last 2 minutes. Just keep an eye on them so they don't burn.
- 8.** Garnish and Serve: Once out of the oven, I sprinkle a little extra fresh parsley over the top for color and that fresh-herb finish. These are best served warm,

right off the tray-or transferred to a platter if I'm entertaining.

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

Original recipe: <https://chefmaniac.com/my-go-to-appetizer-golden-baked-crab-stuffed-mushrooms-with-cream-cheese-and-herbs/>