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Pistachio-crusted Cremini Mushrooms, Stuffed with Goat Cheese

By Susie Iventosch



This easy stuffed mushroom appetizer adds pizzazz to any party. Photo Susie Iventosch

INGREDIENTS

18 cremini (or baby bella) mushrooms
4 ounces crumbled goat cheese
1/2 cup finely chopped, salted pistachios

DIRECTIONS

Clean mushrooms and remove stems (save stems for another use).
Place mushrooms with the cavity side up on a baking sheet. Fill cavity with crumbled goat cheese.
Bake at 350 degrees for approximately 15 minutes, or until mushrooms are cooked and cheese is beginning to melt. You can broil for a final minute or two to add color.
Remove from oven and sprinkle chopped pistachios generously over cheese.
Serve hot!

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