

Stuffed Mushroom Dip

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Servings: 9

*1 tablespoon olive oil
8 ounces ground Italian sausage
2 cloves garlic, minced
1 1/2 pounds (5 cups) white button mushrooms, roughly chopped
Kosher salt
freshly ground black pepper
6 ounces cream cheese, cut into cubes
1/2 cup grated Parmesan cheese
1/3 cup half-and-half
2 tablespoons unsalted butter, melted
1/4 cup panko
1/4 cup fresh flat-leaf parsley, chopped
1 baguette toasted and sliced (for serving)*

Preparation Time: 20 minutes

Preheat the oven to 400 degrees.

In a large nonstick skillet over medium-high heat, heat the oil. Add the sausage and cook, breaking up into bite-size pieces with a wooden spoon, until browned and almost cooked through, 3 to 4 minutes. Add the garlic and cook, stirring constantly, until softened, about 1 minute. Add in the mushrooms, 1/2 teaspoon of salt and a few grinds of pepper. Cook, stirring occasionally, until bubbly, 2 to 3 minutes.

Pour the mushroom mixture into a one-quart ramekin. In a bowl, mix the butter with the panko and parsley. Sprinkle on top of the mushroom mixture.

Bake until the bread crumbs are golden brown and the dip is bubbly around the edges, 15 to 20 minutes. Let sit for 10 minutes.

Serve with a toasted, sliced baguette.

Per Serving (excluding unknown items): 130 Calories; 12g Fat (82.5% calories from fat); 4g Protein; 2g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 145mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 2 Fat.