

## **Pizza Stuffed Mushrooms**

Food Network Magazine

**16 large cremini mushrooms**  
**2 tablespoons vegetable oil**  
**salt (to taste)**  
**pepper (to taste)**  
**2 links hot Italian sausage, casings removed**  
**1/4 cup breadcrumbs**  
**marinara sauce (for dotting)**  
**shredded mozzarella cheese**  
**grated Parmesan cheese (for topping)**  
**dried oregano (for topping)**

Remove the stems from the mushrooms. Toss the caps with the vegetable oil. Season with salt and pepper.

Preheat the oven to 425 degrees.

In a bowl, mix the Italian sausage and breadcrumbs. Spoon the sausage mixture into the mushrooms. Arrange on a baking sheet. Dot with marinara sauce. Sprinkle with mozzarella cheese.

Bake until golden and cooked through, about 20 minutes.

Top with the grated Parmesan and dried oregano.

Yield: 16 mushrooms

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Per Serving (excluding unknown items): 241 Calories; 27g Fat (100.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: 5 1/2 Fat.