

Stuffed Mushrooms

Golden baked stuffed mushrooms filled with pesto, fresh tomatoes, and melted mozzarella cheese. Perfect vegetarian appetizer ready in 30 minutes.

10 min

PREP

20 min

COOK

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 4 mushroom
- 1 tomato
- 4 leaf basil
- 4 tbsp olive oil
- 4 slice mozzarella cheese

Instructions

1 Prepare the oven and mushrooms

Preheat oven to 180°C (356°F). Remove stems from the 4 large mushrooms by gently twisting and pulling them out, creating hollow caps. Pat the mushroom caps completely dry with paper towels and set aside.

- ### 2
- Line a baking sheet with parchment paper. Place the mushroom caps hollow-side up on the prepared baking sheet, spacing them evenly apart.

3 Make the filling

Finely chop the onion into small pieces. Heat 2 tablespoons of the olive oil in a large skillet over medium heat until shimmering, about 1-2 minutes.

- ### 4
- Add the chopped onion to the hot oil and cook, stirring occasionally, until soft and translucent, about 4-5 minutes. Remove from heat and let cool slightly.

- ### 5
- Tear the 4 basil leaves into small pieces. Add the torn basil and remaining 2 tablespoons olive oil to the cooked onions, stirring to combine.

6 Assemble the stuffed mushrooms

Divide the onion mixture evenly among the 4 mushroom caps, spooning it into the hollow centers. Top each stuffed mushroom with 1 slice of cheese, pressing gently to help it adhere.

7 Bake

Bake for 18-20 minutes until the mushrooms are tender when pierced with a fork and the cheese is melted and lightly golden. Let rest for 2-3 minutes before serving hot.

Tips

Choose mushrooms that are similar in size for even cooking and professional presentation. Medium-sized button or baby bella mushrooms work best.

Pat mushroom caps completely dry with paper towels before filling to prevent soggy bottoms and ensure the pesto adheres properly.

Make pesto slightly thicker than usual by using less olive oil, so it stays put during baking and doesn't make the dish watery.

Slice tomatoes just before assembly to prevent them from releasing excess moisture that could make the mushrooms soggy.

Use fresh mozzarella for the best melting quality and flavor, but pat it dry and tear into small pieces rather than slicing.

Line your baking sheet with parchment paper for easy cleanup and to prevent the mushrooms from sticking to the pan.

Don't overfill the mushroom caps - leave a small border around the edges so the filling doesn't overflow during baking.

Let the mushrooms rest for 2-3 minutes after baking before serving to allow the cheese to set slightly and prevent burning your guests' mouths.