

Subscribe to our email list and be the first to know when fresh, delicious recipes are added!

Stuffed Mushrooms

These easy-to-make, hearty stuffed mushrooms are filled with bold Italian flavor—no cheese needed. Each tender mushroom cap is generously packed with a savory blend of crumbled Italian sausage, onion, and butter, all mixed into a buttery cracker crumb filling. Baked until golden and aromatic, they deliver a rich, satisfying bite that's perfect for appetizers, party platters, or a cozy night in. Simple, rustic, and bursting with flavor.

*Makes 8 stuffed mushrooms
This recipe can be easily adjusted for larger quantities.*

Ingredients:

- 40 g cooked hot or sweet Italian sausage
- 60 g butter crackers (about 20 crackers, such as Townhouse or Ritz)
- 20 g yellow onion, chopped
- 12 g butter, melted

Instructions:

1. Preheat oven to 400°F (200°C).
2. Prepare the mushrooms: Remove stems and set them aside. Using a teaspoon, gently remove the gills from the inside of each mushroom cap and set aside.
3. Make the filling: Add the sausage, crackers, onion, and mushroom stems to a food processor.
4. Process for 20–30 seconds, until the mixture is combined and the crackers are finely crumbled.
5. Add melted butter and pulse the food processor about 12 times, just to combine.
6. Stuff the mushrooms: Using a teaspoon, pack each mushroom cap with the mixture.

7. Bake for 15 minutes, or until the tops are golden and the mushrooms are tender.
8. Serve warm.

Tips:

- Remove the gills to prevent the mushrooms from becoming soggy.
- Don't add extra butter—too much will cause the mushrooms to flatten as they bake.
- No extra salt needed—the crackers bring plenty of seasoning.
- Optional add-ins: Finely chopped red or green bell pepper or fresh garlic can be added to the mix for extra flavor.