

Seafood Stuffed Mushrooms

Ingredients:

1 1/2 lb.
1/4 cup
1/4 cup
3 oz.
3 oz.
1/4 cup
1 1/2 tsp.
1 tsp.
1 clove
1/4 tsp.
1/8 tsp.
1/2 cup
1 tsp.

Cremini Mushrooms
Butter Unsalted- Divided
Shallots Diced
Ambrosia® Clams Drained Minced
Crabmeat
Mayonnaise
Ambrosia® Lemon Juice
Esprit de Paris Smooth Dijon Mustard
Garlic Minced
Kosher Salt
Black Pepper Ground
Panko Breadcrumbs
Chives Minced

Instructions:

- Preheat oven to 350°F.
- Remove stems from mushrooms and dice.
- Warm half of the butter in a medium skillet over medium heat. Add the mushroom stems and shallot and saute until soft, about 8-10 minutes.
- In a medium mixing bowl combine the cooked mushroom mix, clams, crabmeat, mayonnaise, lemon juice, Dijon, garlic, salt, and pepper and mix thoroughly.
- Place mushroom caps on a sheet tray and fill generously with seafood mix, top with a sprinkle of panko breadcrumbs, top with additional butter, melted.
- Bake mushrooms for 25 minutes, then turn oven to broil to brown the panko crumbs, about 5 minutes.



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