
SUNDRIED TOMATO & ROASTED GARLIC STUFFED MUSHROOMS

Prep time: 20 min. + 30 chill time Cook time: 40 min. Total time: 1 hr. 30 min.
Serves 4-6

1 garlic bulb
1 Tsp. olive oil
3-4 fresh thyme sprigs
Pinch salt & pepper
12 large white stuffing mushrooms, cleaned & stems removed
¾ cup cream cheese, softened
1 Tsp. dried or fresh chives
2 Tbsp. sliced sundried tomatoes in seasoned oil, chopped
1 cup white cheddar cheese, grated, divided
Pinch freshly ground black pepper
¼ Tsp. sea salt
¼ Tsp. Worcestershire sauce
2-3 drops Tabasco sauce
1 Tbsp. dried parsley

Preheat oven to 400°F. Cut top off garlic so the cloves are visible. Sprinkle with olive oil, fresh thyme sprigs, salt & pepper. Wrap in tin foil & roast for about 45 minutes or until very tender. Once garlic is done, remove from oven to cool & reduce oven temperature to 350°F. While garlic is roasting, prepare mushrooms & filling. Place cleaned & stemmed mushrooms in a shallow baking dish. Set aside. In a medium sized bowl, add cream cheese, chives, tomatoes, ½ cup white cheddar cheese, salt, pepper, Worcestershire sauce and tabasco. Add cooled garlic to the mixture by squeezing it out of the bulb. Mix until well combined. Stuff the mushrooms with the filling. Top with remaining ½ cup cheddar cheese & sprinkle with parsley. Chill for 30 minutes. Bake mushrooms for 30-40 minutes or until lightly browned on top. Remove from oven & serve.

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