

Alaska Surimi Stuffed Mushrooms



Preparation Time: 15 minutes

Cook Time: 20 minutes

Servings: 6 to 8

Ingredients:

16 to 20 extra large white or cremini mushrooms (1.5 to 2.5 oz. each), stems removed, edges trimmed and wiped clean

8 oz. shredded/flaked/chunked Alaska surimi seafood

1 Tablespoon fresh lemon juice

1/4 cup finely chopped green onions

1 teaspoon Dijon mustard

1/2 cup shredded Parmesan cheese

1/2 cup seasoned dry breadcrumbs or panko

1/2 teaspoon garlic salt

1/4 teaspoon cracked black pepper

3 Tablespoons mayonnaise

2 Tablespoons Boursin cheese, softened, or herb-garlic flavored cheese spread

1/2 teaspoon smoked pimenton or piment d'espelette

Description:

Heat oven to 400°F. Spray a 9x12-inch glass baking dish with cooking spray (or parchment-lined sheet pan).

In a mixing bowl, blend surimi, lemon juice, green onions, mustard, Parmesan cheese, breadcrumbs, garlic salt and pepper. Blend in mayonnaise and Boursin cheese. Using a small cookie scoop or spoon, mound some filling into each mushroom cap. Transfer to a spray-coated cookie sheet.

Bake for 15 to 20 minutes, until thoroughly heated through. Serve warm.