Pecan Stuffed Mushrooms

Makes: 6 servings
Prep Time: 20 minutes   Cook Time: 30 minutes
Total Time: 50 minutes

Ingredients

- 1 pound mushrooms (about 25 large mushrooms)
- 2 tbsp unsalted butter
- 2 tbsp olive oil
- 1 shallot, minced (about 1/4 cup)
- 1/2 cup chopped pecans
- 4 cloves garlic, minced
- 1/4 cup parsley, minced
- 4 ounces goat cheese
- 1/4 cup panko bread crumbs (or gluten free bread crumbs)
- 1/2 tsp salt
- 1/4 tsp pepper

Honeyed Pecans:
- 25 pecan halves
- 2 tbsp honey
- 1 tsp olive oil
- pinch of salt

Instructions

Preheat oven to 350°F. Carefully break off stems. Chop stems extremely fine, discarding tough end of stems.

Heat butter over medium heat in a small skillet. Add in shallots, pecans, mushroom stems and garlic. Cook, stirring often, until everything has softened, about 5 minutes.

Add warm ingredients to a medium sized mixing bowl and stir in goat cheese, parsley, bread crumbs salt and pepper until well combined. Set aside.

Spread out mushroom caps on a large baking sheet. Working with one mushroom at a time brush both inside and outside with olive oil (or melted butter) and stuff with 1 teaspoon of filling. Place on center rack and bake from 20 minutes.

While mushrooms are cooking, heat honey and olive oil in a medium-sized skillet over low heat. Add in pecans halves and stir until they are completely coated. Cook over medium low heat until pecans have taken on a slightly darker color, about 3-4 minutes. Spread pecans onto a piece of parchment to cool.

Once mushrooms are cooked, top with candied pecans and serve immediately. Enjoy!

Recipe from The Modern Proper