

DIRECTIONS:

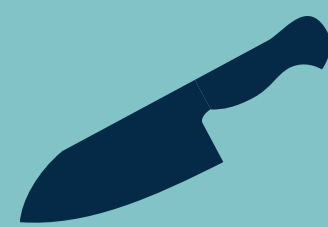
1. Preheat oven to 350 degrees F. In a large skillet, melt butter. Add onion, mushroom stems, garlic, and parsley.
2. In a small bowl, mix together Boursin, breadcrumbs, grated Parmesan, and mushroom stem mixture and season with salt and pepper.
3. Stuff mushrooms and sprinkle with more breadcrumbs and drizzle with olive oil.
4. Garnish with finely chopped parsley and bake until mushrooms are deeply golden and cooked through, about 20 minutes.
5. Serve.

INGREDIENTS:

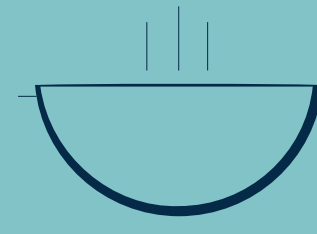
- Block of Boursin Cheese
- 20 button mushrooms, stemmed and chopped
- 2 tbsp. butter
- 1/2 finely chopped onion
- 2 cloves garlic, minced
- 1 tbsp. finely chopped parsley, plus more for garnish
- 1/2 c. breadcrumbs, plus more for sprinkling
- 1/2 c. grated Parmesan
- Kosher salt
- Freshly ground black pepper
- Extra-virgin olive oil, for drizzling

BOURSIN-STUFFED MUSHROOMS

Courtesy of Delish



PREPERATION
15 mins



COOKING
35 mins



SERVES
6 persons

