

LA CASITA CAJUN STYLE STUFFED MUSHROOM CAPS

CATEGORY **Appetizers** **COOK TIME** **25 +/- minutes**

INGREDIENTS

- 4 large portobello mushroom caps
- 12 oz Boudin Sausage
- 1/2 cup La Casita Smoky Vaquera Tomatillo salsa
- 4 oz cream cheese
- 1/2 cup mozzarella shredded cheese
- Salt & Pepper to taste

NOTES FROM LA CASITA

5 ingredients to make these amazing spicy and Cajun style stuffed mushroom caps! Tag a friend that enjoys the magical mushroom and save this recipe for later. I was so please how these turned out!



DIRECTIONS

- 1) Preheat oven to 400°
- 2) Place mushrooms caps stem side down on a baking sheet. Bake for 15 minutes to remove excess water from the shrooms. Remove from oven and towel up excess water.
- 3) While the caps are baking, prepare the filling. Cook the boudin sausage and remove the casing.
- 4) Add the cream cheese and smoky salsa. Blend well. (An optional ingredient to add to the mixture is some wilted spinach.)
- 5) Once the sausage, cream cheese, and salsa are cooked through with no lumps of cheese evident, fill the caps.
- 6) Bake in the oven for 10 minutes.
- 7) Remove from the oven and add mozzarella cheese to the top of the caps and bake for an additional 5 minutes or until the cheese melts and creates a gold crust.
- 8) Remove, plate, and eat.

