



Sausage Cheddar Stuffed Mushrooms | Gluten-Free Appetizer

directions

1. Preheat oven to 350F degrees.
2. Clean mushrooms, wiping off any dirt or quickly rinse and wipe dry. Remove and chop stems, set aside.
3. In a medium to large skillet over medium-high heat, cook Swaggerty's sausage until golden brown.
4. To the skillet, add chopped mushroom stems, diced red bell pepper, chopped parsley & grated cheddar. Mix together until the cheese is melted over low heat.
5. Add softened butter & stir well. Remove from heat and set aside.
6. Place mushrooms in a prepared baking dish. Evenly divide the sausage-cheese mixture among all mushrooms. Add a little water to the bottom of the baking dish and bake for 15 to 20 minutes.

18 - 22 servings	15 min prep time	15 - 20 mi cook time
ingredients <i>½ lb Swaggerty's Farm sausage</i> <i>20 Button or Baby Bella Mushrooms (large enough to fill centers)</i> <i>1/3 cup diced red bell pepper</i> <i>¼ cup finely chopped fresh parsley</i> <i>½ cup grated sharp white cheddar cheese</i> <i>1 Tbsp. softened butter</i>		

To Serve

These sausage and cheese stuffed mushrooms are an easy, savory appetizer made with flavorful Swaggerty's Farm sausage, creamy cheese, and tender mushrooms. Perfect for holiday gatherings, game-day parties, family dinners, or an easy make-ahead appetizer, these bite-sized stuffed mushrooms are packed with delicious flavor.

For more delicious recipe ideas and exclusive offers visit:

my.swaggertys.com/register