

CHEESY STUFFED MUSHROOMS

by shivangi pithisaria



Juicy, tender, cheesy and umami: these **cheesy mushrooms stuffed with a delicious paneer-methi filling** make for an incredible appetizer!

Servings: 10 mushrooms

Prep Time: 10 minutes

Cook Time: 25 minutes

Ingredients:

Base

- 10 button mushrooms, destemmed (use stems for filling)

Filling

- 1 tbsp olive oil
- 1 red onion, chopped
- 5 cloves garlic, chopped
- 1/2 cup fresh methi (fenugreek), chopped
- mushroom stems, chopped
- 1/4 cup paneer, grated
- 1 tsp oregano
- salt and pepper, to taste

Top

- 10 small cubes mozzarella cheese
- 1 tbsp chilli oil
- 1 tbsp hot honey

Directions:

- Take clean mushrooms and remove the stems. Hollow them out slightly with a small spoon if needed. Set aside the mushroom bases.
- Finely chop the mushroom stems with fresh methi leaves. Grate the paneer.
- Heat up olive oil in a pan and sauté onions and garlic till golden and aromatic.
- Add in the chopped methi and mushroom stems and cook till they reduce in size.
- Mix in the paneer, oregano, salt and pepper. Cook for a few more minutes and turn off the heat.
- Let the filling cool till it's easier to work with.
- Stuff the mushrooms generously with the filling.
- Heat a pan, brush it with a little bit of oil and place the mushrooms filling side down for a good sear. Cover and let them cook.
- Flip the mushrooms gently, cover and cook again until the mushrooms are fully tender.
- Top with mozzarella cheese and let it melt.
- Finish with a drizzle of spicy chilli oil + hot honey. Serve hot and enjoy!