



Stuffed Mushroom Dip

A classic appetizer, cream cheese stuffed mushroom, reimagined as a rich and savory skillet dip. Serve up a healthier dip option for Game Day!

Ingredients

Serves 8

8 oz Buona Foods Ready Shrooms
2 tbsp Avocado Oil
1 large Shallot, minced
 $\frac{1}{4}$ tsp dried Thyme (or 1 tsp fresh)
 $\frac{1}{2}$ tsp Salt
8 oz softened Cream Cheese
 $\frac{1}{2}$ cup Greek Yogurt, full fat
1 cup shredded Parmesan Cheese, divided



Directions

- Preheat oven to 350F
- Heat oil in a cast iron skillet over medium-low heat, cook shallots and thyme for 3 minutes or until soft and fragrant
- Add Ready Shrooms to skillet and cook for 7 minutes or until soft
- Remove skillet from heat, salt mushrooms, and allow to cool slightly
- Mix cream cheese, Greek yogurt, and $\frac{1}{2}$ cup parmesan with mushrooms, then top with remaining parmesan
- Place skillet in oven and bake for 15 minutes
- Turn oven to broil for 5 minutes, until parmesan cheese browns and begins to bubble
- Remove skillet from oven and serve hot with toasted baguette, crackers, and vegetables

In every package, you receive the highest quality product...fresh mushrooms we are proud to put the Buona name on!