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Thoughtful Food

By Susie Iventosch



This easy stuffed mushroom appetizer adds pizzazz to any party. Photo Susie Iventosch

INGREDIENTS

18 cremini (or baby bella) mushrooms
4 ounces crumbled goat cheese
1/2 cup finely chopped, salted pistachios

DIRECTIONS

Clean mushrooms and remove stems (save stems for another use).
Place mushrooms with the cavity side up on a baking sheet. Fill cavity with crumbled goat cheese.
Bake at 350 degrees for approximately 15 minutes, or until mushrooms are cooked and cheese is beginning to melt. You can broil for a final minute or two to add color.
Remove from oven and sprinkle chopped pistachios generously over cheese.
Serve hot!

This may be the world's easiest recipe, but it is so delicious. My daughter and I had something similar to this at Buceo 95 Tapas Bar in New York City and it was amazing. The only ingredients are cremini mushrooms, crumbled goat cheese and pistachios. These make a great passing hors d'oeuvres or an excellent side dish to steak or chicken. Or, if you are so inclined, make enough to serve as a main dish.

We tried using both plain crumbled goat cheese, and also a flavored Montrachet-style goat cheese log that was made with red peppers. We much preferred the simple, plain goat cheese rather than the flavored. It allows you to better taste the mushrooms and also the tartness of the goat cheese. The pistachios add a crunchy and salty touch, which is perfect.

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