



Sausage and Feta Stuffed Mushrooms

Ingredients

- 16 oz Heartland Italian Sausage
- 20 white button mushroom caps
- 8 oz spinach, chopped
- 1/4 cup Feta cheese, crumbled
- 4 cloves of Garlic, minced
- salt and pepper to taste

Directions

1. Clean mushrooms and remove your stems and meanwhile preheat the oven to 375°F.
2. In a skillet, sauté minced garlic in olive oil until fragrant. Add desired sausage and break apart cooking until cooked through and browned. Add chopped spinach to the skillet and cook until wilted. Season the spinach with salt and pepper, then remove from heat.
3. Fill each mushroom cap with the mixture and top with crumbled feta.
4. Place the stuffed mushroom caps on a baking sheet and bake for 15-20 minutes or until the cheese is golden and bubbly!