



Thai Chili Smokin' Oyster stuffed Mushrooms

Makes 18

18 lg Cremini or white mushrooms 2 to 3 –inch in diameter
1 pack (5oz/142g) Thai Chili Smokin' Oysters, drained and coarsely chopped

¼ cup (50 ml) breadcrumbs
¼ cup (50 ml) crumbled feta cheese
4 oz (120 g) cream cheese
2 tbsp (45 ml) siracha chili sauce
2 tbsp (30 ml) finely chopped green onions
2 tbsp (30 ml) finely chopped cilantro
1 garlic clove, finely minced
salt and freshly ground black pepper
3 tbsp (45 ml) melted butter



Preheat oven to 350F.

Remove the stem from the mushroom cap and using a small teaspoon, carefully remove the gills of the mushrooms. Keep and reserve the stems and gills for another use.

In a mixing bowl, gently combine the remaining ingredients, except for the melted butter, until well blended. Using a teaspoon, carefully stuff the mushroom caps with the smoked oyster mixture (about a heaping teaspoon each). Season. Place stuffed mushroom caps on a parchment-paper lined baking sheet. Brush tops gently with melted butter and place into preheated oven. Bake for 15 to 20 minutes until cooked through and cheese is melted.