

Cajun Stuffed Italian Mushrooms

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Servings: 5

Serving Size: 2 mushrooms

Ingredients	Quantity	Measure
Cooking oil	¼	Cup
Salt	1	Teaspoon
Black pepper	1	Teaspoon
Large button mushrooms	10	Each
Tofurky Italian sausages, chopped	2	Each
Italian seasoning	1	Tablespoon
Paprika	1	Teaspoon
Fennel seed	1	Teaspoon
JUST eggs	2	Tablespoons
Non-dairy milk	½	Cup
Chives, sliced		Garnish
Cajun sauce		
Non-dairy milk	2	Cups
Tofurky chorizo crumbles	4	Ounces
Cornstarch	1/4	Cup
Water	1/2	Cup

Preparation

1. Take the stem off the mushrooms, toss them in oil and season liberally with salt and pepper. Lay them on a sheet pan and roast in an 350F convection oven for 8 minutes. Let cool.
2. Rough chop the Italian sausage. Measure out the rest of the ingredients then add them, along with the sausage, to the food processor. Mix thoroughly, the result should be a mixture that hold its shape when rolled into a ball.
3. Form the mixture into 1oz balls and gently press them into the mushrooms. Once you have all the mushrooms stuffed, lay them on a sheet pan and cook the mushrooms for 20 minutes in an 350F convection oven.
4. Meanwhile, add non-dairy milk and Tofurky chorizo to a saucepan and slowly start to heat. Let simmer for 20 minutes. Thicken sauce with cornstarch slurry and season with salt and pepper to taste.
5. Serve the stuffed mushrooms with the Cajun sauce drizzled over the top. Garnish with chives.

