



*The Pioneer Woman*

by Ree | *The Pioneer Woman*  
Appetizers, Vegetable

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# Mushrooms Stuffed with Brie

Prep: 15 Minutes

Level: Easy

Cook: 15 Minutes

Serves: 8

## Ingredients

- 1 package White Button Mushrooms, Washed And Stems Removed
- 4 cloves Garlic, Minced
- 1/4 cup Flat-leaf Parsley, Chopped
- 4 whole (to 5) Green Onions, Sliced (up To Middle Of Dark Green Part)
- Splash Of White Wine (optional)
- 1 slice (wedge) Of Brie Cheese

## Preparation

Preheat oven to 350 degrees

Melt butter in large saucepan. Add mushroom caps and toss to coat in butter. Sprinkle lightly with salt and cook for 1 minute. Remove mushrooms from pan and place upside down in a baking dish.

In the same saucepan (without cleaning it) throw in garlic, parsley, and green onions. Sprinkle very lightly with salt and splash in wine, if using. Stir around until wine evaporates, about 1 minute. Remove from heat.

Cut rind off of brie wedge, then cut pieces of brie to fit each mushroom cap. Place inside, lightly pressing to anchor each piece of brie.

Top mushrooms with parsley/garlic mixture.

Place into the oven for 15 minutes, or until brie is melted.

Note: mushrooms are best when they've been allowed to cool slightly. Delicious