

Our State eats

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Stuffed Mushrooms

- 24 medium size cremini mushrooms**
- ½ cup goat cheese**
- 1 cup ground sausage**
- 1 teaspoon red pepper flakes**
- ½ teaspoon salt**
- 2 tablespoons fresh cilantro**

Preheat oven to 350°. Cook sausage in a large skillet, and allow to cool to room temperature.

Wipe down mushrooms, remove stems, and use a spoon to gently clean out the mushroom caps.

Mix together cheese, sausage, red pepper flakes, and salt. Stuff each mushroom cap with filling, packing down the stuffing as much as possible. Arrange in an oven-safe dish.

Bake for 20 minutes, or until mushrooms are tender. Garnish with fresh cilantro.

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