

Our State eats

Sponsored by Neese's Country Sausage

Sausage & Zucchini Stuffed Mushrooms

- 24 cremini mushrooms
- 1 pound Neese's Country Sausage
- ½ cup goat cheese
- ¼ cup minced zucchini
- ¼ teaspoon red pepper flakes
- Pinch of salt
- Olive oil

Heat oven to 350°. Clean mushrooms and use a spoon to gently scrape out the gills.

Cook and drain sausage. Mix with goat cheese, zucchini, red pepper flakes, and salt. Gently fill each mushroom cap with a spoonful of filling and place on a baking sheet.

Drizzle with olive oil and bake for 20 to 25 minutes or until the mushroom is soft.



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