



Chorizo Stuffed Mushrooms

Makes 8 orders (6 stuffed mushrooms per order)

Ingredients:

Mushrooms

¼ cup Olive Oil
3 lbs. Chorizo
2 lbs. Mushrooms (Stems Removed)
1 Medium Spanish Onion (small dice)
3 Garlic Cloves minced
4 tbsp. Oregano
4 tbsp. Chili Powder
8 oz. Mild Cheddar Cheese
1.5 cups Panko Bread Crumbs
Salt and Pepper to taste

Sauce

1 Avacado
8oz Cream Cheese
1tbsp Milk

Directions:

Mushrooms

1. In large mixing bowl toss mushrooms with salt, pepper, chili powder and oregano.
2. Place on baking sheet and roast at 425' for 10 minutes, Allow to cool and put off to the side.
3. In large sauté pan add onions and garlic and cook until softened.
4. Add chorizo and fully cook.
5. Slowly add in the cheese and panko continuously folding the ingredients together.
6. Allow to cool in the refrigerator for about an hour or so.
7. Once your chorizo mixture and mushrooms are cooled you can begin to stuff the mushrooms. The size of the mushrooms will vary so will the amount of chorizo stuffing used. Typically you can expect to use 0.5 oz. to 1.5 oz. per mushroom.
8. Heat up before serving in a 500' oven for 5 minutes or so.

Sauce

1. Mix equal weight of Avocado and cream cheese.
2. Add milk and salt and pepper to taste blended together until smooth.