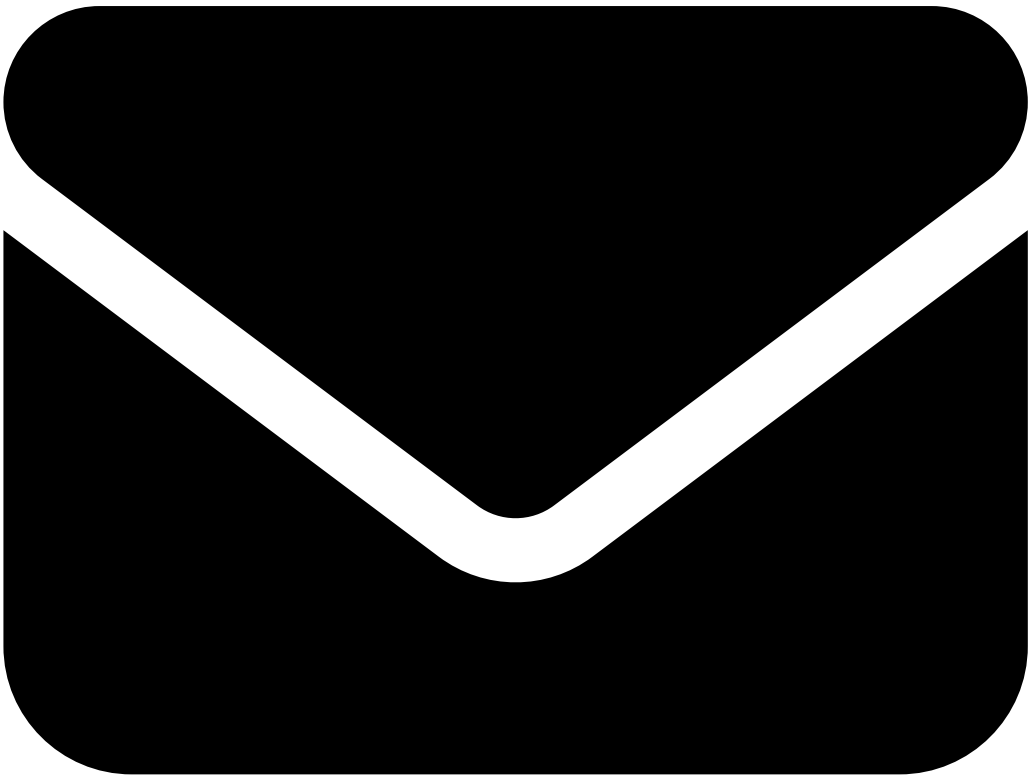
Easy Italian Stuffed Mushrooms – Bite-Sized Appetizer

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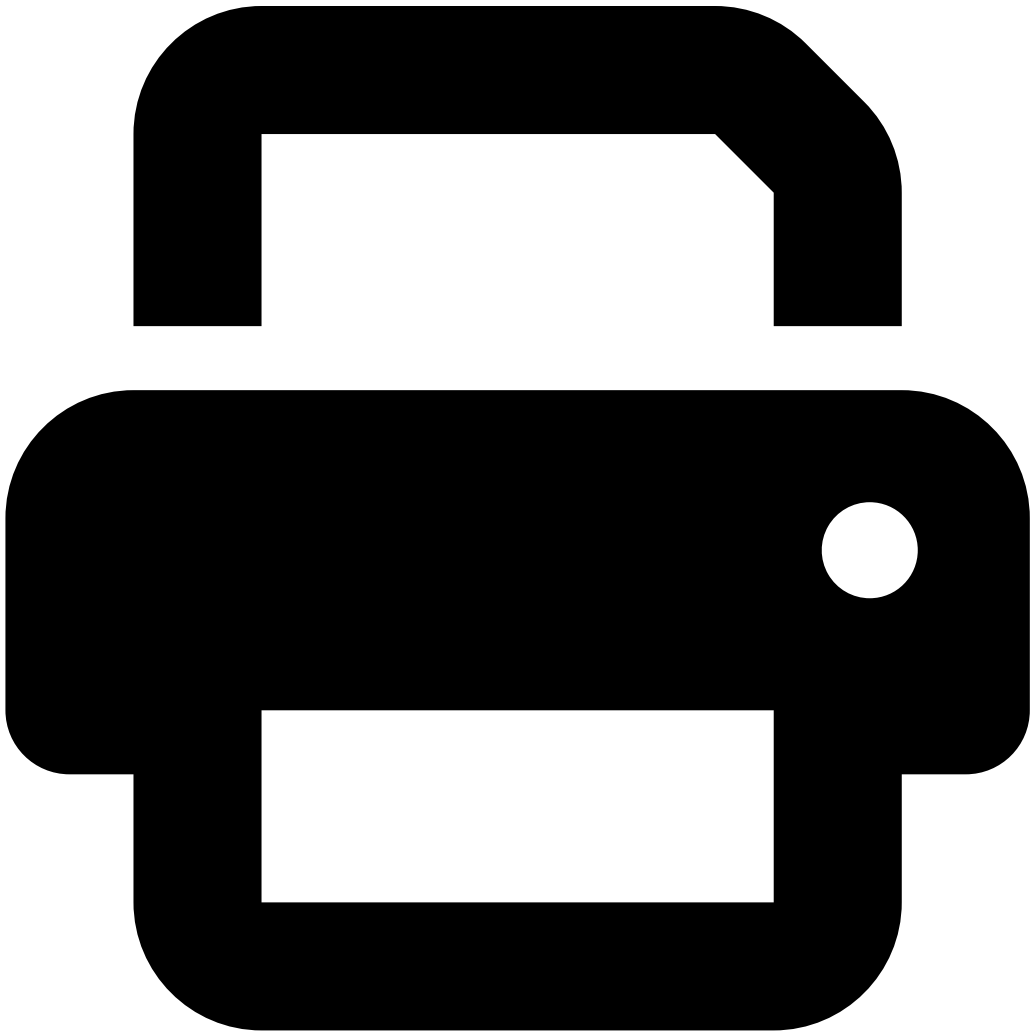
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These mini stuffed mushrooms are one of those little appetizers that always seem to disappear first. They’re bite-sized, easy to prepare, and packed with savory Italian flavor. I love making them when I’m having friends or family over because they can be assembled ahead of time and baked just before serving.

The filling is simple but flavorful, made with breadcrumbs, garlic, Parmesan cheese, fresh parsley, and the mushroom stems. The mushrooms become tender as they bake, while the tops of the filling turn lightly golden and crisp.

I especially like using small white or cremini mushrooms for this recipe. They’re the perfect size for a one- or two-bite appetizer and look beautiful arranged on a platter.

Why You'll Love These Mini Stuffed Mushrooms

There are so many reasons these little mushrooms are a favorite in my kitchen.

- **Easy to make:** The filling comes together quickly with simple ingredients.
- **Perfect for entertaining:** They're easy to eat without utensils and make a great addition to an appetizer table.
- **Can be prepared ahead:** Stuff the mushrooms earlier in the day and refrigerate them until you're ready to bake.
- **Full of Italian flavor:** Garlic, Parmesan, parsley, and breadcrumbs make a simple filling that tastes anything but ordinary.
- **Great for holidays:** They're especially nice for Thanksgiving, Christmas, New Year's Eve, or any family gathering.

Things to know about this Easy Italian Stuffed Mushroom recipe

Can I Make Stuffed Mushrooms Ahead of Time?

Yes! This is one of the reasons I love making stuffed mushrooms for a party.

You can clean and stuff the mushrooms several hours ahead of time. Cover them and refrigerate until you're ready to bake. Take them out of the refrigerator while the oven preheats, then bake as directed.

I wouldn't bake them too far in advance because stuffed

mushrooms are best served warm, when the filling is still crisp and the mushrooms are tender.

What Mushrooms Are Best for Stuffing?

Small white button mushrooms and baby cremini mushrooms are both excellent choices. I usually choose mushrooms that are fairly uniform in size so they cook at the same rate.

Try not to choose mushrooms that are too large. These are meant to be little bite-sized appetizers, so smaller mushrooms work best.

Make Ahead: The mushrooms can be cleaned and stuffed several hours ahead of time. Cover and refrigerate until ready to bake.

Mushrooms: Small white button mushrooms or baby cremini mushrooms work best. Try to choose mushrooms that are similar in size so they cook evenly.

Storage: Store leftovers in an airtight container in the refrigerator for up to 3 days.

Reheating: Reheat in a 350°F oven until warmed through. This keeps the breadcrumb topping crisp better than microwaving.

Serving Suggestions

Serve these mini stuffed mushrooms warm as part of an Italian-inspired appetizer spread. I love putting them alongside other small bites so guests can pick and choose as they mingle.

They would be delicious served with:

- Italian sausage bites
- Bruschetta

- Fried calamari
- Marinated vegetables
- Italian cheeses and cured meats
- Warm focaccia
- A simple antipasto platter

They’re also a wonderful addition to a holiday appetizer table or Sunday gathering with family.

More Italian Appetizers to Try

If you’re putting together an appetizer table for family and friends, these **Italian Stuffed Mushrooms** are just the beginning. I love serving a variety of small bites so everyone can pick and choose their favorites.

Try them alongside my **Bruschetta**, **Fried Calamari** or my **Italian Sausage rolls**, Add some warm **Easy Focaccia Bread** and you have an Italian-inspired spread that’s perfect for entertaining.

My Favorite Tools for Making These

A few simple kitchen tools make preparing these little stuffed mushrooms even easier. I like using a **sturdy baking dish** for baking and a **small cookie scoop** for filling each mushroom cap. A **microplane grater** is also one of my favorite tools for freshly grating Parmesan and finely grating garlic.

If you love easy Italian appetizers as much as I do, be sure to browse more of my Italian Appetizers & Small Bites for your next gathering!

Talk more about the recipe here.

Easy Italian Stuffed Mushrooms – Bite-Sized Appetizer



These easy Italian stuffed mushrooms are the perfect bite-sized appetizer for entertaining. Small mushroom caps are filled with a savory mixture of garlic, Parmesan cheese, breadcrumbs, parsley, and chopped mushroom stems, then baked until tender and golden. They're simple to prepare, can be made ahead, and are always a favorite on an Italian-inspired appetizer table.

- 24 small white or cremini mushrooms
- 2 Tbsp olive oil, plus more for the baking dish
- 2 cloves garlic , finely minced
- 1/2 cup finely chopped mushroom stems
- 1 cup Italian-style breadcrumbs
- 1/2 cup freshly grated Parmesan cheese
- 3 Tbsp. finely chopped fresh parsley
- salt and pepper to taste
- 2 Tbsp chicken broth or water, as needed

1. Preheat the oven to **375°F**. Lightly grease a baking dish with olive oil.
2. Clean the mushrooms and gently remove the stems. Set the mushroom caps aside and finely chop the stems.
3. Heat 1 tablespoon of olive oil in a small skillet over medium heat. Add the chopped mushroom stems and garlic.

Cook for **2–3 minutes**, stirring occasionally, until softened. Remove from the heat.

4. In a bowl, combine the cooked mushroom stems and garlic with the breadcrumbs, Parmesan cheese, parsley, salt, pepper, and remaining 1 tablespoon olive oil.
5. Mix until the filling is well combined. If the mixture seems too dry to hold together, add the chicken broth or water **1 tablespoon at a time**.
6. Arrange the mushroom caps in the prepared baking dish, hollow side up. Spoon the filling into each mushroom, gently pressing it down so it stays in place.
7. Bake for 20**–25 minutes**, or until the mushrooms are tender and the breadcrumb topping is golden brown
8. Let the mushrooms cool for a few minutes before serving. Serve warm.

Choose mushrooms that are similar in size so they cook evenly. For extra flavor, sauté the chopped mushroom stems with the garlic before adding them to the filling. And don’t overstuff the caps—just enough filling to create a golden, crispy top is perfect.
Appetizer, Side Dish
Italian
stuffed mushrooms