

# FOREST FRESH

a FOREST-TO-TABLE cooking blog

## Crab-Stuffed Mushrooms



PREP TIME  
10 minutes

COOK TIME  
20 minutes

READY IN  
30 minutes



SERVINGS  
6-9

OCEAN  
INGREDIENTS  
Dungeness Crab

### Ingredients

- 18 mushrooms, stems removed
- ¾ -1 cup crab meat (Dungeness crab)
- ¼ cup mayonnaise
- ½ cup grated smoked cheddar
- ¼ tsp cayenne pepper
- ¼ tsp smoked paprika
- ½ tsp sea salt
- ⅓ cup rice krispy cereal
- ¼ cup finely chopped red pepper
- cooking spray

### Steps

- Preheat the oven to 375 degrees F. Coat a sheet pan with cooking spray.
- Arrange the mushroom caps on the pan.
- Mix together crab, mayonnaise, cheese, seasonings and rice krispies.
- Place a dollop of the crab filling into each of the mushrooms. Spray with cooking spray.
- Bake for 20 minutes or until golden brown.
- Top with chopped red pepper and serve.

This recipe was created in partnership with:

