

Goat Cheese and Pancetta Stuffed Mushrooms

8 oz. stuffing mushrooms (about 12 mushrooms)
2 tsp. olive oil plus additional for drizzling
2 oz. pancetta, finely diced
3 cloves garlic, minced
4 oz. goat cheese, softened
2 oz. cream cheese, softened
3 Tbsp. parsley, chopped
salt and freshly ground pepper
~1 Tbsp. breadcrumbs

Preheat the oven to 400.

Remove the stems from the mushrooms. Dice and reserve about 1/3 of the stems and discard the rest (or save to make some stock!).

Heat the olive oil over medium-high heat and once hot, add the pancetta. Cook until crisp and then remove with a slotted spoon and place in a bowl. Turn the heat to medium and add the garlic and reserved mushroom stems, cooking until tender. Add to the bowl with the pancetta and allow to cool for a few minutes.

Stir the goat cheese, cream cheese, parsley, and salt and pepper to taste into the pancetta mixture. Fill each mushroom cap with the mixture, and top with about 1/2 tsp. breadcrumbs per mushroom cap. Drizzle with olive oil and bake for 20 minutes, or until mushrooms are tender.