



Shrimp Rockefeller Stuffed Cremini Mushrooms

Servings: 24; Yield: 24 mushrooms

Preparation Time: 15 minutes Cooking

Time: 1 hour 20 minutes

Start to Finish Time: 1 hour 35 minutes

DIFFICULTY: 1-5 - 5

Shrimp Rockefeller Stuffed Cremini Mushrooms feature savory spinach filling, juicy shrimp, and a golden Parmesan-Gruyère crust for a rich, elegant appetizer.

MUSHROOM & SHRIMP:

24 very large cremini mushrooms

1 pound shrimp, large (31/35 count), peeled, deveined

1 tablespoon olive oil, cut into bite-size chunks

1 tablespoon butter

1 small clove garlic, finely minced

salt, to taste

1/2 teaspoon freshly ground black pepper

ROCKAFELLER FILLING:

3 ounces cream cheese, softened

3 tablespoons mayonnaise

1 1/2 cups frozen chopped spinach, thawed, very thoroughly squeezed dry

1/4 cup Parmesan cheese, finely grated

1/4 cup Gruyere cheese, finely grated

1 teaspoon fresh tarragon, finely minced (or 1/4 teaspoon dried)

1 teaspoon Worcestershire sauce

1/2 teaspoon Dijon mustard

1 teaspoon fresh lemon juice

2 tablespoons scallions, finely minced

1/8 teaspoon nutmeg, ground

salt and freshly ground pepper to taste

CHEESE GRATIN CAP:

1/2 cup Parmesan cheese, finely grated

1/2 cup Gruyere cheese, finely grated

1 tablespoon butter, softened



Per Serving (excluding unknown items): 114 Calories; 8g Fat (59.2% calories from fat); 10g Protein; 2g Carbohydrate; 1g Dietary Fiber; 50mg Cholesterol; 205mg Sodium; 1g Total Sugars; trace Vitamin D; 193mg Calcium; trace Iron; 165mg Potassium; 162mg Phosphorus

Preheat oven to 425° F.

PREPARE THE MUSHROOMS (25 minutes):

Remove the stems from the mushrooms. Reserve enough stems to produce approximately 1/2 cup finely chopped mushroom stems.

Using a small spoon, carefully scoop out some of the interior of each mushroom cap to create a generous cavity for the filling.

Brush or toss the mushrooms very lightly with olive oil.

Arrange the mushroom caps stem-side down on a rimmed baking sheet. and roast 5-6 minute, just until they begin to release moisture.

Remove from the oven and turn them stem-side up. Drain any liquid from the pan and gently blot the mushroom cavities if necessary.

BUILD THE MUSHROOM-GARLIC FLAVOR BASE (10 minutes):

Melt 1 tablespoon butter in a skillet over medium to medium-high heat. Add the finely chopped mushroom stems and a small pinch of salt.

Cook for approximately 5–7 minutes, stirring occasionally, until the mushrooms have released their moisture and are beginning to brown.

Add the minced garlic and cook for approximately 30 seconds, just until fragrant. Remove from the heat and allow to cool slightly.

PREPARE THE SHRIMP (5 minutes):

Cut each shrimp into substantial pieces so that they will adequately fit into the cavity of each mushroom when assembling.

Heat 1 tablespoon olive oil in a skillet over medium-high heat. Add the shrimp, season lightly with salt and pepper, and cook for only 45–60 seconds, stirring or tossing once. The shrimp should still be undercooked at this stage because they will finish cooking in the oven.

Immediately transfer them to a plate.

MAKE THE ROCKAFELLER FILLING (5 minutes):

In a medium bowl, combine the softened cream cheese, mayonnaise until smooth.

Add the spinach, Parmesan, Gruyère, tarragon, Worcestershire, Dijon, lemon juice, scallions and nutme (allow the mixture to stand for 10–15 minutes before stuffing the mushrooms if using dried tarragon).

Fold in the cooled sautéed mushroom stems. Taste and season with salt and black pepper as needed.

MAKE THE CHEESE GRATIN CAP (5 minutes):

Combine the Gruyère, Parmesan and softened butter. Use your fingertips or a fork to work the butter evenly through the grated cheese. The mixture should hold together slightly when pressed.

ASSEMBLE (15 minutes):

Fill each mushroom cavity approximately two-thirds to three-quarters full with the Rockefeller filling. Do not mound the filling excessively above the mushroom rim.

Place one substantial piece of shrimp directly on top of the filling. Press it slightly into the filling so it is secure, while leaving most of the shrimp exposed above the surface.

Cover the shrimp with enough of the cheese mixture to create a thin cap extending from edge to edge of the mushroom. Gently press the cheese mixture into place so it contacts both the shrimp and the filling underneath.

BAKE (15 minutes):

Bake at 425°F for about 7 to 9 minutes, or until the filling is hot and the shrimp are just cooked through.

Then switch the oven to broil. Broil for approximately 30 seconds to 2 minutes, watching constantly, until the cheese cap is deeply golden, bubbling and beginning to develop a firm gratin crust.

Remove from the oven. Let the mushrooms rest for about 2 minutes before serving. Serve warm