

Spicy Stuffed Mushrooms

These Spicy Stuffed Mushrooms are a delightful Pakistani-inspired appetizer, bursting with flavors and spices. Perfect for a small gathering or as a savory snack, they combine earthy mushrooms with a spicy filling that will tantalize your taste buds.



Appetizer

Pakistani

25 min

Total time

easy

Difficulty

180

kcal / serving

Ingredients

- 4 large button mushrooms
- 1 tablespoon oil
- 1/4 onion, finely chopped
- 1/2 green chili, finely chopped
- 1/4 teaspoon ginger-garlic paste
- 1/4 teaspoon red chili powder
- 1/4 teaspoon cumin powder
- Salt to taste
- 1 tablespoon fresh coriander, chopped
- 1 tablespoon breadcrumbs
- 1 tablespoon grated cheese (optional)

Steps

- 1 Preheat your oven to 375°F (190°C).
- 2 Clean the mushrooms and remove the stems carefully, setting them aside.
- 3 In a pan, heat the oil over medium heat. Add the chopped onions and sauté until translucent.
- 4 Add the chopped mushroom stems, green chili, ginger-garlic paste, red chili powder, cumin powder, and salt. Cook for 2-3 minutes until the mixture is fragrant and well combined.
- 5 Remove from heat and stir in the fresh coriander, breadcrumbs, and cheese (if using).
- 6 Stuff each mushroom cap with the filling mixture, pressing down slightly to pack it in.
- 7 Arrange the stuffed mushrooms on a baking tray and bake in the preheated oven for about 15 minutes or until golden brown.
- 8 Serve hot as an appetizer, garnished with extra coriander if desired.