

Crab Stuffed Mushrooms

Elegant crab stuffed mushrooms with creamy filling and golden breadcrumb topping. Perfect appetizer for parties and special occasions in just 35 minutes.

15 min

PREP

20 min

COOK

35 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Crab Stuffed Mushrooms

Ingredients

- 12 mushroom
- 1 cup crab meat
- 1 cup cream cheese
- 1 cup parmesan cheese
- 1 cup scallion
- 1 clove garlic
- 1 cup breadcrumb
- 1 cup butter
- 1 tsp Worcestershire sauce
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare mushrooms**

Preheat oven to 190°C (375°F). Clean 12 large mushrooms with damp paper towels and carefully twist off the stems. Finely chop the stems and set aside with the caps.
- 2 Make the crab filling**

Drain and flake 1 cup crabmeat, removing any shell pieces. In a large bowl, combine the crabmeat, chopped mushroom stems, 1 minced garlic clove, and mix gently.
- 3** Add 1 cup cream cheese, 1 cup breadcrumbs, and 1 cup grated cheese to the crab mixture. Season with 1 teaspoon salt, 1 teaspoon pepper, and 1 teaspoon of your preferred herbs or spices.
- 4** Mix all filling ingredients until well combined and the mixture holds together when pressed.
- 5 Stuff the mushrooms**

Place mushroom caps gill-side up on a rimmed baking sheet. Divide the crab mixture evenly among the caps, mounding it slightly and pressing gently to pack.
- 6** Sprinkle the remaining 1 cup breadcrumbs over the stuffed mushrooms for extra crunch and golden color.

7 **Bake**

Bake for 18-20 minutes until the mushrooms are tender when pierced with a fork and the tops are golden brown and bubbling.

8 Remove from oven and let cool for 2-3 minutes before serving hot as an appetizer.

Tips

Choose mushrooms with caps at least 2 inches wide and stems that twist off easily, leaving a deep cavity perfect for holding the maximum amount of filling.

Pat crabmeat completely dry with paper towels and pick through it carefully to remove any shell fragments before mixing into the filling.

Bring cream cheese to room temperature before mixing to ensure a smooth, lump-free filling that combines easily with other ingredients.

Finely chop the mushroom stems and sauté them briefly to concentrate their flavor before adding to the crab mixture for extra depth.

Assemble the mushrooms up to 4 hours ahead and refrigerate, then add breadcrumb topping just before baking to maintain optimal texture.

Place mushrooms on a rimmed baking sheet to catch any overflow and prevent burning on the oven bottom.

Test doneness by checking that mushroom caps are tender when pierced with a fork and the topping is golden brown and crispy.

Serve immediately while hot for the best contrast between the creamy filling and the crisp, buttery breadcrumb topping.