

Mushrooms Stuffed with Boursin & Prosciutto (Appetizers)



24 white mushrooms (1 1/2-2 inches in diameter), destemmed
2 Tbsp. olive oil
1/4 tsp. salt
1/4 tsp. pepper
1 (8 oz.) bar cream cheese, softened
1/2 cup mozzarella cheese, shredded
1 Tbsp. Halladay's Boursin Cheese Seasoning
1 oz. thinly sliced prosciutto

Preheat oven to 450°F. Line a baking sheet with aluminum foil. Toss mushrooms with oil, salt and pepper; lay gill side down on baking sheet. Bake until mushrooms begin to release their moisture and shrink, about 15 minutes. Combine seasoning, cream cheese and mozzarella. Let mushrooms cool slightly before filling with cream cheese mixture; top with prosciutto. Bake until hot and prosciutto begins to crisp, about 10-12 minutes.