



Smoked Salmon and Goat Cheese Stuffed Mushrooms

Let's begin by gathering our ingredients for Smoked Salmon and Goat Cheese Stuffed Mushrooms:

Ingredients:

- 15 mushrooms
- 1/2 cup goat cheese
- 2 tbsp mayo
- 2 tbsp shredded parmesan
- 1/4 cup smoked salmon
- 1 tsp lemon zest
- 3 green onions
- 1 tsp red pepper flakes
- 1 tsp minced garlic

Preheat oven to 350° F. Carve out stems from mushrooms creating a hole for salmon mixture.

In a small bowl, combine goat cheese, salmon, mayo, parmesan, lemon, green onions, red pepper flakes, and garlic.

Fill mushrooms with mixture, slightly heaping. Arrange on baking sheet and bake for 20 minutes until the tops are golden.

Remove from oven, allow to slightly cool and serve. Enjoy!