

Crab Cake Stuffed Mushrooms

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

- 2 dozen organic baby portabella mushrooms, dirt and stems removed

For the Filling

- 1/2 cup crab meat (you can use a 4.25 oz. canned crab meat)
- 1 lb. Heinen's smoked gouda cheese spread (one container)
- 1/3 cup Heinen's seasoned panko bread crumbs

For the Topping

- 1/4 cup chopped green onions
- 1 cup Heinen's seasoned panko bread crumbs
- 1/4 cup Heinen's parmesan cheese
- 4 tbsp. unsalted butter, melted



Instructions

1. Preheat oven to 350°F.
2. Line a baking sheet with foil and spritz with a non-stick spray.
3. Set out two small bowls, one for the filling and one for the panko topping.
4. Drain any excess liquid from the crab meat.
5. In the first small bowl, stir together the crab meat, Heinen's smoked gouda cheese spread and 1/3 cup panko bread crumbs.
6. In the second small bowl, melt 1/2 stick of unsalted butter.
7. Add 1 cup panko bread crumbs, 1/4 cup parmesan cheese and 1/4 cup chopped green onion to the melted butter.
8. Place the mushrooms onto the prepared baking sheet. Fill each mushroom cap to the brim with the cheese and crab spread.
9. Pick up each mushroom and press the cheese and crab filling into the panko topping. This is the easiest way to ensure that the panko topping adheres to the mushroom cap.
10. Bake at 350°F for 15 minutes, then broil for 1-2 minutes until the cheese bubbles and the panko turns a soft golden color.
11. That is it! Serve hot, or at room temperature.

Note: If you are making these crab cake stuffed mushrooms in advance, simply follow all directions above and stop before you bake! Place all of the prepared mushrooms into an airtight container and keep it in your fridge overnight. When ready to bake, set mushrooms onto a prepared baking sheet and bake at 350°F for 15-20 minutes, and follow up with broiling for 1-2 minutes.