

# Alberta Lamb Stuffed Mushrooms



## Ingredients:

- 12 large mushrooms (must fit in muffin tin)
- 12 oz ground Alberta lamb
- 2 green onions sliced very thinly
- ½ teaspoon ground cumin
- 1 teaspoon paprika
- 1 teaspoon fresh parsley finely chopped
- ¼ teaspoon cayenne pepper
- ½ teaspoon black pepper
- 1 teaspoon salt
- 1 egg
- ½ cup fine breadcrumbs
- 3 tablespoons Parmesan cheese
- 3 tablespoons butter

## Method:

Combine lamb, onion, cumin, paprika, parsley, peppers, and salt. Set in refrigerator for one hour. Carefully remove stems from mushrooms and chop stems finely. Sauté chopped stems in butter, remove from heat and stir in breadcrumbs. Remove lamb from fridge, combine with stem and breadcrumbs. Add egg, blend well. Stuff mushrooms with mixture. Top with Parmesan. Line muffin tins with paper liners and place a stuffed mushroom in each hole. Bake at 350F for 25 minutes.

Recipe courtesy of Bernadette Blood, Sherwood Park, Alberta

## Your Notes



You've got **GREAT** taste!

[www.AlbertaLamb.ca](http://www.AlbertaLamb.ca)