



1 QUICK RECIPE:

Goat Cheese and Herb Stuffed Mushrooms

16 OZ Baby Bella Mushrooms, rinsed under cold water

1 TB Olive Oil

2 Green Onions, Greens and Whites, Chopped

1 Garlic Clove, Grated

1 TB Worcestershire Sauce

4 Oz Goat Cheese

2 TB Shredded Parmesan

3 TB Chopped Herbs, your choice

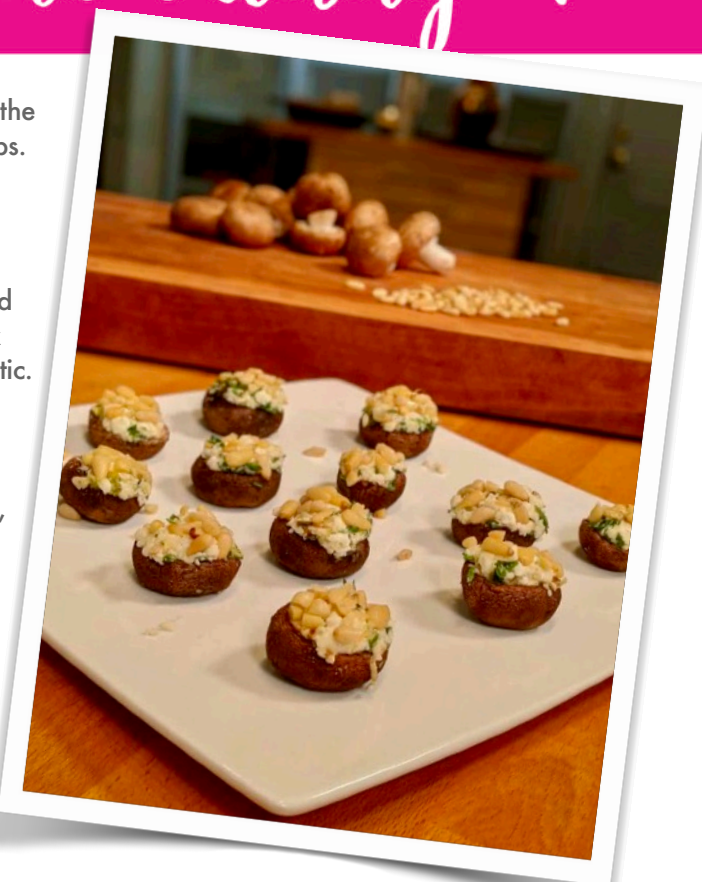
Sea Salt and Freshly Ground Black Pepper

¼ Cup Chopped Toasted Pine Nuts

Step One Preheat the oven to 400F. Remove the stems from the mushrooms, and place on a sheet pan, open side up. Slide into the oven and cook for about 15 minutes or until the

caps are soft. Pour the liquid out of the caps.

Step Two Sauté the green onions in the olive oil until wilted about 1 minute, add the garlic and cook and stir until aromatic. Remove from the heat, and stir in the Worcestershire sauce, goat cheese, herbs and salt and pepper to taste. Stuff the caps with the cheese mixture. Sprinkle with pine nuts and place back in the oven until warm about 6-8 minutes.



2 KITCHEN SCOOP

I am using chopped herbs to bring lots of flavor to these mushrooms. Use what you have in the crisper drawer! You may have thyme, rosemary or sage from turkey preparations, feel free to use one or a combo of herbs.

3 CLEVER

Did you know that *Baby Bella* mushrooms are exactly the same as *crimini* mushrooms? In fact, "Baby Bella" is mostly a U.S. marketing name — travel anywhere else in the world and you'll almost always see them labeled simply as *crimini*. Same mushroom, different name!

4 CHEERS!

Jadot Bourgogne Pinot Noir Burgundy France

About \$18

Pinot Noir is one of the most versatile reds for food pairing, and this dish is a perfect example of why. Its hallmark traits—light body, soft tannins, and earthy aromatics—make it a natural partner for mushrooms. The wine's subtle notes of forest floor, dried leaves, and red berries echo the savory depth of the mushroom caps without overwhelming them. Goat cheese can be tricky with fuller-bodied reds, but Pinot Noir's bright acidity cuts gracefully through the creamy, tangy filling. If the mushrooms are stuffed with herbs like thyme, rosemary, or parsley, Pinot's gentle spice and herbal undertones tie everything together.