Seafood Stuffed Mushrooms

A rich and flavorful appetizer packed with crab, scallops, and shrimp—perfect for impressing guests or elevating a special dinner.

Ingredients:

- ¼ lb crab meat (claw meat works great)
- 1½ cups fresh bay scallops (or frozen, thawed)
- 2 jumbo tiger shrimp (or 5 medium shrimp)
- 6 oz cream cheese
- 1 cup shredded cheddar cheese
- ½ cup grated parmesan (recommended: Parmigiano-Reggiano)
- ¼ cup fresh parsley, minced
- 1 tbsp lemon zest
- 2 cloves garlic, minced
- ½ stick unsalted butter
- Salt and pepper, to taste
- 2 (8 oz) packages of whole white mushrooms

Instructions:

1. **Prep the Seafood:**
   Finely mince the shrimp and scallops. Sauté them over medium-low heat in 2 tablespoons of butter until just cooked through. Add the crab meat and stir to combine. Remove from heat and let cool slightly.
2. **Prep the Mushrooms:**
   Clean mushrooms thoroughly and remove the stems. Set aside caps for stuffing.
3. **Make the Filling:**
   In a food processor, combine the cooked seafood mixture, cream cheese, cheddar, parmesan, parsley, lemon zest, garlic, salt, and pepper. Blend until a thick, even paste forms.
4. **Stuff the Mushrooms:**
   Melt the remaining butter in an 8- or 9-inch cast iron skillet. Arrange the mushroom caps in the pan. Spoon the seafood mixture generously into each cap. *(Optional: Top with additional cheese or a drizzle of melted butter for extra richness.)*
5. **Cook:**
   Place the skillet uncovered in a preheated **350°F** oven or grill. Bake for **15–20 minutes**, or until mushrooms are tender and tops are golden.