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2

Garlicky Mushroom Toast Cups

6 reviews

Made
8
time
s



4

Recipe by: Kathy Midkiff Goins

"Delicious, garlicky mushrooms in crispy buttery toast cups."

ADVERTISEMENT

Ingredients

Original recipe yields 6 servings

6

Adjust

☐ US ☐ Metric

Nutrition

Amount per serving (6 total)

Calories: 161 kcal 8%
Fat: 11.4 g 18%
Carbs: 8.8g 3%
Protein: 7 g 14%
Cholesterol: 117 mg 39%
Sodium: 588 mg 24%

Based on a 2,000 calorie diet

See full nutrition

On Sale

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☐

OnOff



Lucky
715 E El Camino Real
MOUNTAIN VIEW, CA 94040

These nearby stores have ingredients on sale!

+

Find the closest stores (uses your location)

☐ +1 tablespoon butter

☐ +2 cloves garlic, minced



+12 ounces sliced mushrooms

Mushrooms Regular

\$3.49 - Expires in 4 days



+1 teaspoon salt



+1/2 teaspoon black pepper



+2 tablespoons softened butter



+6 firm white or wheat bread, crusts removed

Nature's Own 100% Whole Wheat Bread Regular

2 For \$5.00 - Expires in 4 days



+3 eggs, beaten

Eggs Large Brown

18 ct For \$3.99 - Expires in 4 days



+2 tablespoons cream



+3 tablespoons freshly grated Parmesan cheese



+Add all ingredients to list

Directions

Prep

20 m

Cook

30 m

Ready In

1 h 5 m

counter(item)

Preheat oven to 350 degrees F (175 degrees C).

counter(item)

Melt 1 tablespoon of butter in a large skillet over medium-high heat. Stir in garlic, and cook for 30 seconds until fragrant. Add mushrooms, and continue cooking until softened and lightly browned, 4 to 6 minutes. Season with salt and pepper, then set aside to cool.

counter(item)

Meanwhile, spread softened butter onto one side of each slice of bread. Press the buttered sides into a muffin tin; set aside.

counter(item)

Stir together eggs and cream, then stir in the cooled mushroom mixture. Divide this custard equally among the toast cups. Sprinkle the tops with grated Parmesan cheese.

counter(item)

Bake in preheated oven until egg mixture sets, and tops are golden brown, about 20 minutes.

I made it!

Share

Reviews

6



Rate and review

Reviews: Most helpful



53 755 183

10/15/2008

I thought these were lovely. I made a miniature version & added fresh thyme & garlic chives, topped with some flash-fried Black Forest ham strips & drizzled with truffle oil. You can make these ...

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0 85 16

9/11/2007

Great recipe! We use more garlic (doesn't everybody?) Grilled ribeye, mushroom cups and a good syrah...life is good

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1K 0 6K

5/27/2011

Absolutely delicious. I added a little minced green onion and only used a pinch of salt/pepper. My family didn't care for them but it's their loss. This was a great way to use up a couple pieces...

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3 603 37

6/12/2011

So I used the basic idea but I changed it a bit. I added a chopped onion, extra garlic and a dash of oregano and savoury. I also added almond milk instead of cream with an extra egg white. I did...

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0 49 1

1/22/2014

Delicious buttery mushroom goodness!

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0 57 1

9/20/2013

Very good as is. But also great with salsa on top! Did not need to use salt, great flavor from the garlic and butter. stands up well to eat with fork or without. Will cook this again!

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Ultimate

Mushroom Dish

18

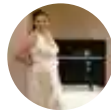


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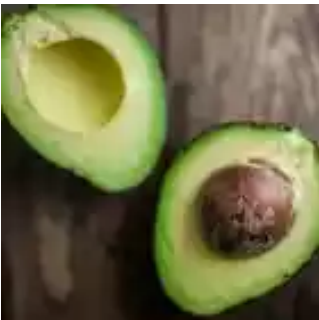
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