



Celebrate Mushroom Monday With the Nation's Most Shopped Mushroom Recipes

January 16, 2024 - Want to celebrate Mushroom Monday with an all new mushroom dish? For inspiration, click no further than the nation's most shopped mushroom recipes.

Fresh mushrooms are among the top trending foods at grocery stores with both [Whole Foods](#) and [Fresh Thyme Markets](#) placing them in their 2024 trend forecasts. Just how are home cooks using all these fresh mushrooms? According to data from the Mushroom Council®, it's for an array of simple, comforting dishes.

The Mushroom Council — which represents the nation's fresh mushroom producers — promotes hundreds of mushroom-centric recipes for Mushroom Monday and any day of the week on its website, viewed more than 360,000 times annually. Each recipe features an “add-to-cart” option, letting visitors add all the recipe ingredients to their favorite grocery shopping app with just one click.

According to Mushroom Council's data, the top five recipes with the most add-to-carts for grocery purchasing and home cooking are:

[Easy Mushroom Soup:](#)

This simple, delicious recipe is made without cream or milk. mix of butter and flour thickens chicken or vegetable stock to create a velvety soup without being too heavy. The combination of crimini and white button mushrooms add earthy notes that work well with the rich broth.

[Lion's Mane Mushroom “Crab” Cakes:](#)

A unique plant-based twist on the classic crab cake, this inventive recipe mimics the succulent flavors of crab with the earthy richness of lion's mane mushrooms, creating a dish that is both satisfying and distinctive.

[Blended Mexican Tacos:](#)



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Embark on a flavorful journey with a fusion of traditional Mexican spices and the rich, umami goodness of diced mushrooms. This recipe brings together the heartiness of seasoned ground beef and the savory depth of mushrooms, creating a mouthwatering taco filling.

Trumpet Mushroom Scallops With Brown Butter and Thyme:

These plant-based “scallops” are made from trumpet mushrooms for a creative twist on a classic dish. The mushroom “scallops” are browned and cooked until tender. A drizzle of nutty, caramelized brown butter and vibrant thyme send them over the top.

Mushrooms With Long Grain and Wild Rice:

This dish exemplifies the beauty of simplicity, allowing the natural flavors of mushrooms and grains to shine. Perfect for a weeknight dinner or as a delightful addition to the entertaining table, this recipe promises a satisfying and flavorful meal.

For more information, Mushroom Monday inspiration and to experience the ease of the “click-to-cart” feature, visit <https://www.mushroomcouncil.com/recipes/>. Engage with @MushroomCouncil on [Instagram](#) and [Facebook](#), and @TheMushroomCouncil on [TikTok](#) and [Pinterest](#).

About the Mushroom Council:

The Mushroom Council is composed of fresh market producers and importers who average more than 500,000 pounds of mushrooms produced or imported annually. The mushroom program is authorized by the Mushroom Promotion, Research and Consumer Information Act of 1990 and is administered by the Mushroom Council under the supervision of the Agricultural Marketing Service. Research and promotion programs help to expand, maintain and develop markets for individual agricultural commodities in the United States and abroad. These industry self-help programs are requested and funded by the industry groups that they serve. For more information, visit mushroomcouncil.com.