



Spinach Stuffed Portobello Mushrooms

Ingredients:

- 3 tbsp Twisted Trunk Wild Mushroom & Sage
- Olive Oil
- 2 tbsp Twisted Trunk Neapolitan Herb
- Balsamic Vinegar
- 2 cloves garlic pressed
- 4 large Portobello mushroom caps, stems removed, gills scraped out
- 10 oz frozen chopped spinach, thawed, excess water squeezed out
- 3/4 cups Parmesan cheese divided
- 2-3 tbsp heavy cream
- 1 shallot, finely chopped
- 1/2 tsp dried Italian seasoning
- 1 egg, beaten
- 1 cup shredded Mozzarella cheese
- Salt and pepper

Directions:

In a small bowl, whisk together olive oil, balsamic vinegar and garlic. Place mushroom caps in a large, zipper seal plastic bag and add the marinade. Shake. Marinate for 20 minutes. Preheat the oven to 450F. Place marinated mushrooms stem side down on a rimmed baking sheet. Bake 10 minutes. Meanwhile, prepare the filling by combining spinach, 1/2 cup Parmesan cheese, cream, shallot, seasoning, egg and season to taste with salt and pepper. Remove the mushrooms from the oven and flip. Divide the spinach filling over the mushrooms, then top evenly with Mozzarella cheese and remaining Parmesan cheese. Return the mushrooms to the oven for 12 minutes or until the cheese is melted and beginning to brown. Drizzle with a little more olive oil before serving.