



Mushrooms Stuffed with Spinach and Cheese

Ingredients

- 12 Large Portobello Mushrooms
- 1 tbsp of oil
- 2 cloves of garlic, minced
- $\frac{1}{2}$ onion, chopped
- 2 cups spinach
- 200g cheese

Method

- Preheat oven to gas mark 9
- Clean and cut the stems from mushrooms. Dice the stems and put the caps to one side.
- Heat the oil in a pan and add the stems, onions, and garlic. Cook for 5mins, then add the spinach and rosemary, and cook for a further 3mins.
- Add 150g of the cheese and toss till combined
- Fill the mushrooms with the spinach/cheese mixture
- Place mushrooms on a greaseproof tray and sprinkle with the remaining cheese
- Bake for 20mins, or until cheese has melted and slightly crisp on top.

Enjoy!

