

Stuffed Portobello Mushrooms

Serves: 4

Prep time: 10 minutes

Cook time: 15 minutes



1 serve per portion

Ingredients

¼ cup semi-dried tomatoes, chopped

2 tablespoons fresh basil, shredded

2 garlic cloves, crushed

4 large portobello mushrooms

50g blue cheese



Everyday Food

Method

PREHEAT oven to 180°C.

CUT the stalk out of each mushroom to create space for stuffing. Finely chop the mushroom stalks and place in a bowl.

ADD the tomatoes, basil and garlic to the mushroom stalks and mix well.

SEPARATE mixture into four and stuff the mushrooms.

TOP each mushroom with cheese.

WRAP mushrooms in foil and place in oven for 15 minutes or until tender.

Recipe courtesy of Coralie Leslie, Tin Can Bay Branch