

CHEF SARA RHODES

SPINACH AND ARTICHOKE STUFFED PORTOBELLO MUSHROOMS

3 Tbsp. oil
4 cloves garlic, minced
4 medium Portobello mushrooms, stemmed and gills removed
4 oz. cream cheese, softened
3 Tbsp. mayonnaise
1 Tbsp. scallions, finely chopped
2 tsp. fresh oregano, finely chopped
¼ cup sundried tomatoes in oil, drained and chopped
2 cups packed fresh spinach
1 cup artichoke hearts, drained and chopped
½ cup panko breadcrumbs
1/3 cup grated parmesan cheese



Preheat the oven to 450 degrees. Combine 2 Tbsp. of the oil with about two-thirds of the minced garlic. Brush the insides of the mushroom caps with the garlic oil and season with salt and pepper. Transfer mushrooms, oiled side up, to a rimmed baking sheet and roast for 10 minutes or until just tender.

In a medium bowl, mix the cream cheese, mayonnaise, scallions, 1 ½ tsps. of the oregano, sundried tomatoes and artichoke hearts. Set aside.

Heat a large sauté pan and wilt the spinach. When wilted, remove to a plate lined with paper towel. Squeeze as much water out as possible. Add to the cheese mixture. Stir until well blended.

In another bowl, mix the panko, remaining garlic and oregano and the parmesan cheese. Add the last Tbsp. of oil and mix well.

When the mushrooms are done roasting, fill with the cheese mixture and top with the breadcrumb mixture. Bake until the crumbs are golden brown and the filling is hot, about 10 to 12 minutes.