



Stuffed Portobello Mushrooms

We love portobellos. They are so tasty, and they are also substantial - almost meaty. We like their bold flavor and dense texture. While we love them simply grilled, filling them with yummy things makes them twice as tasty!

Like stuffed peppers, there's no limit to what you can stuff portobellos with. I like to think of them as a dinner-sized version of stuffed mushrooms, but instead of the usual breadcrumb filling, I opt for something that makes them feel more like

a main. This Tuscan-inspired mix of wilted spinach and sun-dried tomatoes adds color and an extra serving of vegetables to the earthy mushrooms. Goat cheese and grated Parmesan boost the flavor and comfort-factor of this decidedly wholesome vegetarian dinner.

INGREDIENTS

- 1 (4-ounce) package vegan goat cheese ([follow the link for recipe](#))
- 1 (7-ounce) [Farm Fresh Nuts Sun Dried Tomatoes](#) (rehydrated in olive oil)
- 1/2 ounce Vegan Parmesan cheese, finely grated (about 1/4 cup) ([follow the link for recipe](#))
- 1 medium shallot
- 4 large portobello mushrooms
- 1 cup Farm Fresh Nuts [Raw Pine Nuts / Pignolias](#)
- 3 tablespoons olive oil, divided
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 5 ounces baby spinach (5 packed cups)

INSTRUCTIONS

Arrange a rack in the top third of the oven and heat the oven to 400°F. Remove 1 (4-ounce) package goat cheese from the refrigerator and let it warm up on the counter while you prepare the mushrooms and filling.

Drain 1 (7-ounce) jar oil-packed sun-dried tomatoes well, pat dry with towels, and thinly slice if needed. Finely grate 1/2 ounce Parmesan cheese (about 1/4 cup).

Finely chop 1 medium shallot. Remove the stems from 4 large portobello mushrooms and discard. Use a spoon to gently scrape out and discard the gills to make room for the filling.

Brush the mushrooms on both sides with 2 tablespoons of the olive oil and season with 1/2 teaspoon kosher salt and 1/4 teaspoon black pepper. Place the mushrooms on a rimmed baking sheet stem-side down and roast until just beginning to soften, about 10 minutes. Meanwhile, make the filling.

Heat the remaining 1 tablespoon olive oil in a large skillet over medium heat until shimmering. Add the shallot and sauté until softened and translucent, 1 to 2 minutes. Add 5 ounces baby spinach (5 packed cups) and toss until just wilted, about 1 minute. Remove the pan from the heat. Crumble the goat cheese into the pan and stir until it just melts and coats the spinach. Stir in the sun-dried tomatoes.

Remove the baking sheet from the oven and flip the mushrooms over with a flat spatula. Divide the spinach mixture evenly among the mushroom caps, then sprinkle with the Parmesan cheese.

Roast until the mushrooms are tender and the cheese just starts to melt, about 10 minutes. Switch the broiler on and broil until the cheese browns, 2 to 3 minutes more.

RECIPE NOTES

Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

Post Image

Credit: Kitchn

Sheela Prakash

SENIOR CONTRIBUTING FOOD EDITOR

Sheela received her master's degree from the University of Gastronomic Sciences in Italy and is also a Registered Dietitian. Her first cookbook, *Mediterranean Every Day*, will be released September 1, 2020.

FOLLOW SHEELA

SAVE

COMMENTS

JUMP TO RECIPE

PRINT

RECIPE

Watch More Kitchn Videos

The Best Italian Meatballs