

Stuffed Portobello Mushrooms

Savannah · 30/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

4

Description

This stuffed portobello mushroom recipe combines fresh spinach pepperoni cheese and seasoned bread crumbs for a delicious easy filling Serve as an appetizer or hearty side dish

Ingredients

- - 4 large portobello mushroom caps
- stems and gills removed - 1 tablespoon reduced-fat Italian salad dressing - 1 large egg - 1 clove garlic
- minced - salt and ground black pepper to taste - 1 (10 ounce) bag fresh spinach
- chopped - ¼ cup chopped pepperoni - ¼ cup grated Parmesan cheese - ¼ cup shredded mozzarella cheese
- divided - ¼ cup seasoned bread crumbs
- divided

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Brush both sides of portobello mushrooms with Italian dressing. Arrange mushroom on a baking sheet
2. gill-sides up. Dotdash Meredith Food Studios Bake in the preheated oven until tender
3. about 12 minutes. Drain any juice that has accumulated in mushrooms. Dotdash Meredith Food Studios Beat egg
4. garlic
5. salt
6. and black pepper together in a large bowl. Dotdash Meredith Food Studios Stir spinach
7. pepperoni
8. Parmesan cheese
9. 3 tablespoons mozzarella cheese
10. and 3 tablespoons bread crumbs into eggs until evenly mixed. Dotdash Meredith Food Studios Divide spinach mixture over mushroom caps; sprinkle mushrooms with remaining 1 tablespoon mozzarella cheese and 1 tablespoon bread crumbs. Dotdash Meredith Food Studios Return mushrooms to the oven; bake until topping is golden brown and cheese is melted
11. about 10 minutes more. Cook's Note For a vegetarian version
12. I use chopped red pepper instead of pepperoni.