



Name of the recipe: Stuffed mushrooms

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Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 2 trays mushrooms (aprox 500 grs.)
2. 1 small onion chopped finely
3. 1 clove garlic chopped finely (optional)
4. 250gr creamcheese
5. ½ cup chopped nuts
6. salt & pepper to taste
7. chilli powder to taste
8. 1 teasp olive oil

To prepare:

1. Remove the interior of each mushroom, leave hollow;
2. Reserve the inside flesh in a bowl;
3. Sauteé the onion, garlic, the rest of the mushrooms, add salt & pepper;
4. Add the creamcheese and nuts;
5. When not so hot, fill the mushrooms;
6. Heat in conventional oven for around 3 mins or in the microwave for a short while;
7. Sprinkle with chilli powder if desired.

Ideal as appetizer!!!