

STUFFED PORTOBELLO MUSHROOMS WITH MEDITERRANEAN PIECES

INGREDIENTS

1 pack Garden Gourmet Sensational Mediterranean Pieces

8 small to medium portobello mushroom caps, or 4 large ones)

200 g raw spinach

75 g cranberries (frozen)

1 lemon (zest only)

1 garlic clove

small handful of walnuts

2 tbsp grated vegan mozzarella

1 tbsp agave syrup

1 tbsp olive oil for frying

a few sprigs of thyme (for garnishing)

 4 SERVINGS

 30 MIN

 EASY

These vegan stuffed portobello mushrooms with Garden Gourmet Sensational Filet Pieces Mediterranean Seasoning and spinach are the perfect starter for your Christmas dinner!

PREPARATION

1. Bake the mushrooms

Preheat the oven to 200°C. Remove the stems from the mushrooms and scrape the slats with a teaspoon. Place them on a baking tray, drizzle with olive oil and roast them in the oven for a few minutes or fry them in a frying pan.

2. Sautéed the Sensational filet pieces and spinach

Let the mushrooms cool upside down and blot out the moisture. Peel and finely chop the garlic. Sauté the garlic in some oil and stir-fry the spinach in it. Drain the spinach and fry the Garden Gourmet Sensational Filet Pieces Mediterranean Seasoning for 4 to 5 minutes.

3. Boil the cranberries with honey

Boil the cranberries with honey and a little water until soft.

4. Bake the mushroom and filet pieces

Place the mushrooms on a baking tray and fill with spinach, Mediterranean filet pieces and the grated cheese.

5. Garnish, serve, and Happy Holidays!

Bake them in the oven for a few more minutes and garnish with coarsely chopped walnut, lemon zest, cranberries and thyme.

**CHECK OUT MORE RECIPES AT
GARDENGOURMET.COM**