

SPICE + LEAF



Portobello Mushrooms Stuffed with Pesto Cheese & Zucchini

By Marlene Sorosky Gray

I had the pleasure of hosting Marlene Sorosky Gray as a guest chef at my store. This delicious dish is always a crowd pleaser and versatile as an appetizer or main course. Cheers! – Debbie Kornberg
(Serves 4-6)

INGREDIENTS:

15 – 20 Baby Bellas or 4 firm Portobello mushrooms (4 to 4 1/2 inches in diameter)
4 to 5 oz. whipped cream cheese or vegan alternative
1 Heaping Tbsp. SPICE + LEAF VEGAN PESTO BLEND
1 Tbs. Olive Oil
3 zucchinis (15 oz.), shredded (3 cups)
3 cloves garlic, minced
4 green onions with 2-inches of tops, thinly sliced (about 1/3 cup)
1/4 cup sun dried tomatoes, chopped
1/4 cup plus 4 tablespoons Panko breadcrumbs, divided
Salt and pepper to taste
Chives or green onion strips for garnish, optional

INSTRUCTIONS:

1. Wipe mushrooms clean. Break stem out of mushroom and discard. With a spoon, scoop out gills.
2. Spray outside cap with nonstick vegetable coating or rub with olive oil. Place on rimmed baking sheet.
3. To make filling mix cream cheese with pesto in a small bowl. Heat olive oil in a 10-inch skillet over med-high heat. Add zucchini & garlic and sauté until zucchini is dry, about 5 minutes. Stir in pesto cheese until melted.
4. Remove from heat and stir in onions, tomatoes, 1 tsp tomato oil and 1/4 cup breadcrumbs. Spoon filling into mushroom caps. Sprinkle each with 1 tablespoon breadcrumbs.

MAKE AHEAD:

The mushrooms may be covered with foil & refrigerated for 8 hours. Bring to room temp. before baking.

1. Place oven rack on top rung of oven and preheat oven to 375°.
2. Bake Portobellos for 15 to 20 minutes or until the mushrooms are tender and filling is hot. If desired, place under broiler for one to 1 1/2 minutes to lightly brown tops.
3. Watch carefully the entire time. With a spatula, transfer to plates.
4. Garnish each with slivered green onions.

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