

Appetizers

Stuffed Portobellos with Chicken & Pears

Everyday EverRoast Recipe Book

www.boarshead.com

Servings: 4

4 large (4-inch) Portobello mushrooms, stems removed
2 tablespoons olive oil
1 sweet onion, diced
2 Anjou pears, seeded and cut into a 1/4-inch dice
6 ounces Boar's Head EverRoast Chicken Breast, cut into a small dice
2 teaspoons fresh thyme, roughly chopped
1/2 cup Boar's Head Crumbled Blue Cheese, divided in half
1/4 cup walnuts, chopped into small pieces
2 tablespoons fresh parsley, finely chopped
Boar's Head Crumbled Blue Cheese (for topping)

Preheat the oven to 375 degrees.

Brush both sides of the mushrooms with olive oil and season with salt and pepper.

Place the seasoned mushrooms cap-side down on a baking sheet.

Bake for 10 minutes to soften. Let the mushrooms rest to drain while making the filling.

In a medium bowl, mix the onions, pears, EverRoast chicken, thyme and half of the blue cheese.

Turn the mushrooms over and replace them on the baking sheet draining off any juice. Fill the mushrooms equally with the stuffing.

Mix the remaining blue cheese and walnuts together and add to the top of the mushrooms. Place evenly over the top of each mushroom. Return the baking sheet to the oven.

Bake another 20 minutes.

Sprinkle the parsley over the top to serve.

Per Serving (excluding unknown items): 158 Calories; 12g Fat (62.1% calories from fat); 6g Protein; 11g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 8mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Vegetable; 2 Fat.