

**Side Dish**

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# **Cheese-Stuffed Portobello Mushrooms**

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**Servings: 4**

**Preparation Time: 25 minutes**

**Start to Finish Time: 25 minutes**

**Cooking spray**

**4 6-inch portobello mushroom caps**

**4 cups spinach, chopped**

**1 cup breadcrumbs (preferably panko)**

**1 cup mozzarella cheese, shredded**

**2 shallots, one finely chopped, one thinly sliced**

**1 large tomato, diced**

**3 tablespoons pecorino romano cheese, grated**

**3 tablespoons extra-virgin olive oil**

**Kosher salt (to taste)**

**freshly ground pepper (to taste)**

**1/2 cup ricotta cheese**

**4 stalks celery, peeled and thinly sliced**

**shaved pecorino (for topping)**

**extra-virgin olive oil (for drizzling)**

Preheat the broiler.

Mist a foil-lined broiler pan with cooking spray. Place the mushrooms, gill-side down, on the pan. Broil for 5 minutes.

Meanwhile, in a medium bowl, toss the spinach, breadcrumbs, mozzarella, chopped shallot, tomato, two tablespoons of pecorino, two tablespoons of the olive oil, 1/2 teaspoon of the salt and pepper to taste.

Remove the mushrooms from the broiler and turn them gill-side up on the pan. Season with salt and pepper. Mound the spinach filling on the mushrooms and top with the ricotta. Sprinkle with the remaining grated pecorino and broil until the filling is heated through and the ricotta is lightly browned, about 5 minutes.

Meanwhile, toss the celery, sliced shallot, and the remaining olive oil in a bowl and season with salt and pepper. Top with the shaved pecorino.

Divide the mushrooms among plates and serve with the celery salad. Drizzle with olive oil.

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Per Serving (excluding unknown items): 287 Calories; 22g Fat (65.5% calories from fat); 14g Protein; 12g Carbohydrate; 3g Dietary Fiber; 41mg Cholesterol; 210mg Sodium. Exchanges: 1 1/2 Lean Meat; 2 Vegetable; 3 1/2 Fat.