Sweet and Sour Spinach Stuffed Portobello Mushrooms

Description

This recipe for stuffed portobellos is a great side dish to serve with grilled steak or roast chicken. The filling is reminiscent of creamed spinach, but with a hint of smokiness from the bacon and a mild sweet and sour flavor that complements it nicely. We chose Muenster cheese for the topping because it melts so nicely and has a mild, creamy flavor.

Summary

Yield: 4
Prep Time: 20 minutes
Category: Appetizers
Cuisine: American
Tags: Alan

Ingredients

- 4 medium size Portobello mushroom caps
- 4 slice bacon
- 1/2 cup onion finely chopped
- 10 oz fresh spinach
- 2 tsp sugar
- 1 tbsp apple cider vinegar
- 2 tbsp heavy cream
- 4 slice Muenster Cheese

Instructions

Preheat the oven to 400°.

Brush any dirt from the tops of the portobellos, remove the stems and reserve, then gently scrape the gills out with a spoon.

Place the mushrooms (tops down) on a baking sheet and brush lightly with olive oil.

Season with a little salt and pepper and bake for 6 minutes.

Remove from oven and blot away the excess liquid that has pooled inside the mushroom cap with paper towels.

Set aside.

Fry the bacon in a large skillet until crisp.

Drain on paper towels, chop roughly and set aside.

Discard all but 1 tablespoon of the fat remaining in the pan.

Roughly chop the reserved mushroom stems and add them to the pan along with the onion.

Sauté over medium-high heat until the onion is soft and translucent, 2-5 minutes.

Add the spinach and cook until slightly wilted, 1/2 minute.

Sprinkle with sugar, add the vinegar, and continue cooking just long enough for the spinach to wilt completely, about 1 minute more.

Add the bacon, cream and a few grinds of black pepper.

Combine thoroughly.

Divide the spinach mixture evenly among the mushroom caps.

Use tongs for this task and allow the excess liquid to drain from the spinach mixture before adding it to the mushrooms.

Top each mushroom with a slice of cheese and return them to the oven for about 6 minutes, or until the cheese is melted and the mushrooms are heated through.

Notes

We like to precook the mushrooms for a few minutes before filling to eliminate some of the extra liquid they contain. This ensures that the mushrooms are tender and the filling isn't swimming in liquid.

Make over french bread slices for those that do not like mushrooms.