



**We had a pack of Portobello Mushrooms which were coming to the end of their life. So this was Sue's take on stuffed Mushrooms.**

**Ingredients:-**

2 Mushrooms per person  
Mozzarella Cheese, cubed  
2 Spring Onions, finely chopped  
1 Shallot, Sliced  
2 Cloves of Garlic, grated  
Grated Italian style Cheese  
Mixed Herbs  
Margarine

**Method:-**

- (1) Remove the stem from the Mushrooms and use a spoon to scrap out the gills.
- (2) Sauté the Shallot, Garlic and Mushroom stems etc. in Margarine into softened.
- (3) Place back in the cups.
- (4) Sprinkle with the Spring Onions.
- (5) Spread the Mozzarella over.
- (6) Place in a foil lined tray and pop in the oven for 15 minutes.
- (7) Sprinkle with Herbs and Italian style Cheese and place under the grill for a further 5 minutes.

**We served these as a side with Allspice seasoned Pork ribs and a little home made Potato salad. For what looks like a very lite meal this was surprisingly filling.**