



STUFFED PORTOBELLO MUSHROOMS

INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Portobello Mushrooms	2	Olive Oil	
Ground Beef	5 Oz.	Garlic Powder, smoked	
Onion, Diced	¼	paprika, salt, pepper	
Spinach	½ Cup		
Shredded Mozzarella or Provolone	2-3 Tbsp.		
SERVING SIZE	1		

PREPARATION

- 👉 Preheat oven to 375°F and line a baking tray.
- 👉 Brush mushroom caps lightly with olive oil and place on tray.
- 👉 In a skillet, cook ground beef and onion over medium heat until fully browned.
- 👉 Add spinach and cook until spinach is wilted.
- 👉 Season mixture with garlic powder, smoked paprika, salt, and pepper.
- 👉 Spoon filling evenly into mushroom caps.
- 👉 Top with cheese and bake for 15-18 minutes until mushrooms are tender and cheese is melted.