

stuffed portobello mushrooms

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Ingredients

- 8 medium Portobello Mushrooms, cleaned
- 200g Elysian Elaiasalata
- 100g Elysian Mixed Pitted Olives (for an extra flavour hit, try our Elysian Chilli Marinated olives!)
- 100g toasted walnuts
- 100g sun-dried tomatoes, drained of oil
- 10g parsley, chopped
- 2 spring onions, sliced
- 2 small cloves garlic, minced
- Breadcrumbs (optional)
- Olive oil, salt and pepper

Method

1. Brush or rub the top and gills of the mushrooms with olive oil.
2. Place the gill side up on a lined roasting tray and heat your oven to 200C.
3. Roughly chop the olives, break up the walnuts and slice the tomatoes.
4. Place olives, walnuts and tomatoes in a bowl, combine the rest of the ingredients. Mix and divide equally between the mushrooms, making sure to fill the whole cap.
5. Drizzle with olive oil, add breadcrumbs and roast for 20-25 minutes or until the mushroom is cooked and the top is golden brown.

Serve with a fresh garden salad.

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