

from the
FARMER

Portobello Mushrooms with a Street Corn Stuffing, Roasted Squash, and an Argentinian Celery & Avocado Salad

Roasted Portobello mushrooms, filled with corn, onions, cotija cheese, and fresh herbs, topped with panko and chili powder. Served with roasted yellow squash and “Apio y Aguacate” an Argentinian salad of celery, avocado, and lime juice.

Chef’s tip - Mushrooms contain a lot of water. When you roast them with the cup side up you can use the juices that collect to add more flavor. If you prefer a drier mushroom, roast it cup side down!



2 Servings | Hands-on time - 20 minutes | Total time - 30 minutes

from the Farm

- Portobello Mushrooms, 2-4 ea
- Squash, ½ -1 lb

from the Supper Club

- Street Corn Stuffing
- Avocado, 1 ea
- Lime, 1 ea
- Celery, 2 stalks
- Chili Powder
- Smoked Paprika
- Panko

from your pantry

- Olive Oil
- Salt
- Black Pepper

Equipment needed

Rimmed baking sheet, salad bowl, paper towels, sharp knife, cutting board, rubber spatula, pastry brush, and mandolin (optional).

Directions

1. Pre-heat your oven to 450 F, and start prepping your veggies. Use a spoon to gently scoop out the gills from your portobello mushrooms. Discard the gills and clean the shrooms by wiping them down thoroughly with a damp paper towel. **Don’t** rinse the mushrooms-- it takes a few minutes, but it’s always better to “dry clean” mushrooms! Next, thoroughly wash your squash and discard the very ends. Cut the squash into ¼” planks.
2. Use a pastry brush, (or your hands!) to lightly coat both sides of the mushrooms with

olive oil, about ½ tbsp per mushroom cap. Season both sides of the mushrooms with a pinch of salt and black pepper, and place them cup side up on ½ of a rimmed baking sheet. Place the squash on the other side of the baking sheet and drizzle it lightly with olive oil, salt, and black pepper.

3. Place the baking sheet in the middle of the 450 F oven and cook for 8-10 minutes. If your oven isn't quite pre-heated yet, skip to step 4 and get started on your salad.
4. Slice your celery on an angle as thin as possible. Tip: Use a mandolin if you have one! Peel your avocado and dice into ½" cubes. Place the avocado in a salad bowl. Add the celery to the bowl along with a generous squeeze of lime juice and 1 tbsp of olive oil. Use a rubber spatula to gently mix the ingredients together. Season with a pinch or two of salt and a pinch of the smoked paprika. Place the salad in the fridge while you prepare the rest of the meal.
5. Remove the tray with your mushrooms and squash from the oven after 8-10 minutes. Divide the corn stuffing mixture between caps and top them with some panko and a drizzle of olive oil. Turn over the squash and place the tray back in the oven on one of the top racks. Cook the mushrooms and squash for another 5-7 minutes. Tip: you may want to remove the squash after 5 minutes cooking on the second side and let the mushroom cook for another 3-5 minutes. To get your panko extra crispy, turn up the heat to broil for 1-2 minutes.
6. Remove the tray from the oven and plate the squash and mushrooms. Garnish the mushrooms with some smoked chili powder, some black pepper, and a pinch of salt. Grab your salad out of the fridge and nosh!

Questions? Comments? Have feedback? We're all ears - let us know by emailing supperclub@fromthefarmer.com.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.