



Mushrooms Stuffed with Walnuts and Cheese

Recipe courtesy of Sheilah Kaufman, Simply Irresistible: Easy, Elegant, Fearless, Fussless Cooking

Makes 48

48 small white button mushrooms
1/4 cup extra virgin olive oil, plus more for brushing caps
1 tablespoon unsalted butter
1 cup finely chopped onion
1 clove garlic, finely minced
10 ounces frozen chopped spinach, thawed and squeezed dry
3 ounces feta cheese, crumbled
1 ounce Gruyere cheese, grated
3 ounces cream cheese, at room temperature
2 tablespoons coarsely chopped walnuts
2 tablespoons minced fresh dill leaves
Kosher salt
Freshly ground black pepper
Crushed red pepper

Heat the oven to 375°F.

Remove the stems from the mushrooms; you can save them for another use. Wipe the caps with a damp paper towel to clean them. Brush the tops lightly with oil.

Heat 1/4 cup olive oil with the butter in a medium skillet over medium heat. Add the onions and garlic; sauté until softened and translucent. Add the spinach, mix, and cook, stirring occasionally, for 5 more minutes. Remove the skillet from the heat and cool slightly. Transfer the mixture to a large bowl.

Stir in the feta, Gruyere, cream cheese, nuts, and dill. Season with salt, pepper, and crushed red pepper. Set aside.

Place the mushroom caps, round-side down, on a rimmed baking sheet. Season with salt and a few grinds of pepper. Bake about 10 minutes. Turn the caps over and bake another 10 minutes. Pour off excess liquid.

Turn the caps over and fill them with the spinach mixture.

Place the baking dish in the upper third of the oven and bake until the filling is browned and the mushrooms are thoroughly heated through, about 10 minutes. Serve immediately.