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Mushroom Lovers CLUB

GRILLED MUSHROOMS ROCKEFELLER *by eatHalifax*

Whether it's a simple weeknight meal or an impressive Summer dinner party, Grilled Mushrooms Rockefeller has you covered. Happy grilling!

Prep Time: 10 mins. | Cook Time: 15 mins.

INGREDIENTS

- ¼ cup butter
- 2 shallots, finely diced
- 2 cloves garlic, minced
- 1 cup packed baby spinach, chopped
- 1 cup packed arugula, chopped
- 2 tbsp. Pernod
- ½ cup panko breadcrumbs
- 2 tbsp. chopped parsley
- ¼ cup packed grated Parmesan
- 12 large cremini mushrooms
- lemon slices, for serving

METHOD

Preheat a gas or charcoal grill to medium-high heat.

In a skillet over medium heat, melt the butter. Add the shallot. Cook until softened, about 3 minutes. Add the garlic, spinach and arugula. Cook until wilted, about 1 minute. Add the Pernod and allow the liquid to reduce. Remove from heat. Mix in the Panko, parsley and Parmesan. Season to taste with salt, pepper, and a dash of Tabasco.

Remove the stems from the mushrooms. Brush the caps with oil then fill each mushroom with the prepared filling. Place the mushrooms on the grill, cover and allow to cook 12 minutes or until golden brown and tender. Serve alongside lemon slices.



Blogger
RECIPE

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