

## Wendy's Grilled Spinach and Cheese Stuffed Portabella Mushrooms

Servings: 4

- 4 large portabella mushrooms -- stemmed and gills scraped
- 1/4 c. garlic flavored oil\*
- 1 bag baby spinach – cleaned
- 8 oz. garden vegetable cream cheese – softened
- 6 slices bacon -- cooked and crumbled, 1-2 set aside (bacon optional)
- 8 oz. shredded mozzarella cheese, divided
- 1/2 c. grated Parmesan cheese
- 1/2 c. Italian Panko Bread Crumbs, slightly toasted, optional
- Your favorite tomato sauce (see note), optional

Preheat grill to medium heat. Brush prepared mushroom caps with garlic flavored oil on both sides.

When grill is hot, grill mushroom caps on both sides being careful not to break. Once done, place with gill side up, on plate. This will take about 1-2 minutes per side.



While mushroom caps are grilling, steam spinach about 1 minute in microwave. (I do this right in the bag, just cut corner to vent bag.)

Mix the softened cream cheese with half the mozzarella and the bacon.

Divide cream cheese mixture evenly into mushroom caps and spread to fill caps. Divide spinach evenly onto cheese mixture atop each mushroom cap.

Place remaining mozzarella cheese onto top of spinach, then sprinkle with Parmesan. Scatter on the bread crumbs

Place back onto grill (directly or on sheet of foil) and close. Cook about 2-3 minutes, or until cheese has melted all the way through.

This makes a great side dish for all sorts of grilled meats, OR, placed atop a nice cool summer salad.

### NOTES:

- I use Tuscan Sun Garlic Flavored Oil (\$just \$3.50/quart) from Big Lots... best deal in that store!
- SHORTCUT: Use pre-cooked "salad topping" bacon. Or, I use the pre-cooked sliced bacon; put between paper towels, and cook on high 30-60 seconds till crispy so you can easily crumble.
- These can also be made in "mini" size using button mushrooms for appetizers! Just break out stems, fill and heat.
- As an added touch, open your favorite tomato sauce (I love Classico's Caramelized Onion) and spoon onto plate and sit grilled mushroom on top of the sauce... chilled or warmed.

