

Seasonal Eating



Spinach Stuffed Mushrooms

- 5 ounces frozen leaf spinach, thawed and drained well
- 4 ounces cream cheese
- 4 ounces feta cheese
- 2 green onions, chopped
- Salt and pepper to taste
- 24 fresh mushrooms, cleaned and stems removed
- 1 cup grated parmesan cheese

In mixing bowl combine spinach, cream cheese, feta cheese, onions, salt and pepper. Fill mushroom caps with mixture and place on a baking sheet. Sprinkle with parmesan cheese and bake on the lowest shelf of the oven at 425 degrees for 10 minutes. Serve warm.