



Spinach and Ricotta Stuffed Portobello Mushrooms in Tomato Sauce



Time: 40 min.

Difficulty: Easy

Ingredients (4 people)

• Ingredients

- Finely chopped tomatoes 750g 1 box
- Basil 1/4 cup, chopped
- Garlic 4 cloves, chopped
- Lemon zest (optional) 1 teaspoon
- Mozzarella 1 cup
- Olive oil 1 tablespoon
- Onion 1 small, diced
- Oregano 1/2 teaspoon
- Parmigiano reggiano (parmesan cheese), grated 1/4 cup
- Portobello mushrooms, stems removed and chopped 4 medium (1 pound)
- Red pepper flakes 1 pinch
- Ricotta cheese 1 cup
- Salt and pepper to taste
- Spinach, coarsley chopped 10 ounces

For this recipe we used:



Preparation

Mushrooms, cheese and tomatoes are a fabulous combination of flavours! There are plenty of different ways to enjoy these ingredients together and one of my favourites are these spinach and ricotta stuffed portobello mushrooms in tomato sauce! You start by roasting some medium sized portobello mushrooms until just tender. While the mushrooms are roasting you make the quick tomato sauce with onions, **Pomì tomatoes** and fresh basil before stuffing the mushrooms with the tasty mixture of spinach, ricotta, parmesan and lemon, covering in mozzarella and baking it until the cheese has melted! I like to enjoy these stuffed mushrooms just like they are in their tomato sauce but they are also great served over pasta or rice!

1. Place the mushrooms on a baking sheet with the gills facing up and roast in a preheated 425F oven until the mushrooms just start to get tender, about 10-15 minutes.
2. Meanwhile, heat the oil in a pan over medium-high heat, add the onions and chopped mushroom stems and cook until tender, about 3-5 minutes, before adding the garlic and red pepper flakes and cooking until fragrant, about a minute.
3. Add the **Pomì finely chopped tomatoes**, oregano, salt and pepper, bring to a boil, reduce the heat and simmer for a few minutes before turning the heat off and mixing in the basil.
4. Place the mushrooms in the sauce with the gills up and top with the mixture of the spinach, ricotta, parmesan, lemon zest, basil, salt and pepper, before sprinkling on the mozzarella and broiling until the cheese has melted, about 2-3 minutes.

Note: You can either wilt fresh spinach in a pan or thaw and drain frozen spinach.

Recipe by Kevin Lynch of [closetcooking.com](https://www.closetcooking.com)

- Closet Cooking