

# **Mushrooms Stuffed with Bacon, Spinach, and Blue Cheese**

**Makes 12 servings**

## **Ingredients**

|   |               |
|---|---------------|
| Large Mushrooms, stems and caps separated | 12 each       |
| Olive Oil                                 | 2 tablespoons |
| Salt & Black Pepper                       | To Taste      |
| Bacon, cut int 1/4-inch strips            | 6 slices      |
| Red Onion, minced                         | 1/2 medium    |
| Garlic, minced                            | 1 clove       |
| Fresh Spinach, stems removed, chopped     | 6 ounces      |
| Dry Bread Crumbs                          | 1/4 cup       |
| Ricotta Cheese                            | 3 tablespoons |
| Blue Cheese, crumbled                     | 2 ounces      |

## **Method of Preparation**

1. Gather all ingredients and equipment
2. Adjust oven rack to lowest position and heat oven to 450 degrees
3. Toss mushroom caps and stems , olive oil, salt, and pepper in a medium bowl
4. Arrange caps, gill side down, in a single layer on a large low-sided roasting pan with stems placed alongside
5. Roast until mushrooms have released some liquid and are brown around the edges, 12 to 15 minutes
6. Remove pan from the oven and turn caps with a metal spatula
7. Continue roasting until mushroom liquids has completely evaporated and mushroom caps are brown all over, about 5 minutes
8. Once the roasting pan is removed, readjust oven rack to center position and leave the oven temperature at 450 degrees
9. Leave the cooked mushroom caps on the roasting pan but remove the stems
10. Meanwhile, fry bacon in a large skillet over medium heat until crisp, 5 to 7 minutes
11. Remove and drain on paper towels; discard all but 1 tablespoon of drippings
12. Add onion; cook until soft
13. Add garlic; cool about 1 minute
14. Add spinach; cook until wilted, about 2 minutes
15. Transfer spinach mixture to large bowl; let cool for 10 minutes

16. Transfer spinach mixture to food processor, along with bread crumbs, ricotta, one ounce of blue cheese, and cooked mushroom stems
17. Process to a chunky puree, scraping down the sides of the processor at least once to ensure an even texture
18. Return spinach mixture to large mixing bowl
19. Stir in bacon bits
20. Fill each mushroom cap with a heaping teaspoon of the filling
21. Top each with a portion of remaining blue cheese
22. Roast stuffed mushrooms until cheese is melted and filling is hot throughout, about 8 minutes
23. Serve hot