

Spinach and Goat Cheese-Stuffed Mushrooms

- 24 fresh medium-sized mushrooms
- 2 tablespoons olive oil
- 1/3 cup chopped onion
- 2 tablespoons butter
- 1 Gilroy garlic clove, minced
- 1 1/2 Cup fresh spinach
- 8 ounces goat cheese
- 1/4 teaspoon pepper
- 1/8 teaspoon salt



Remove stems from mushrooms and chop. Place buttons in a large bowl, add oil, and toss to coat. In a large skillet, saute the chopped mushroom stems and onion in butter until tender. Add garlic; cook until golden. Stir in the spinach, cheese, pepper, and salt. Cook and stir until cheese is melted. Set aside to cool and then add into mushroom caps. Place on greased baking sheet and cook at 375° for 12-14 minutes.