STUFFED PORTOBELLO

YIELD:	4 Large Portobellos
SHELF LIFE:	4 Days
CONTAINER:	
TOOLS:	Mixing Bowl
	Measuring Cups
	Rubber Spatula
	Robo Coupe w/ S-Blade
	Glaze Brush

QTY	MEASURE	INGREDIENTS
	4	Portobello Mushrooms
		Oil Glaze for Brushing
	1 cup	Fresh Spinach
	1 cup	Red Onion
	½ cup	Black Olives
	½ cup	Bacon
	½ cup	Sausage
	½ cup	Asiago Cheese

NOTES:
Portobellos may have remnants of dirt or debris. Ensure they are wiped down thoroughly before prepping.

Be gentle when removing the mushroom cap to avoid breaking it.

PROCEDURE

1. **Clean Mushrooms:**
   Pull out the portobello caps and wipe them down with a cold, lightly damp towel to remove any dirt or residue.
2. **Prepare Caps:**
   Carefully remove the cap of each mushroom using the edge of a spoon.
3. **Score & Brush:**
   Cut an "X" into the core of each mushroom and brush the inside with oil glaze.
4. **Prepare Filling:**
   Place spinach, red onion, black olives, bacon, and sausage into the Robo Coupe. **Do not add Asiago cheese at this step.**
5. **Pulse Mixture:**
   Pulse the ingredients in the Robo Coupe 5 times to chop and mix.
6. **Combine with Cheese:**
   Empty the mixture into a mixing bowl and add the Asiago cheese. Blend thoroughly using a rubber spatula.
7. **Stuff Mushrooms:**
   Stuff each portobello cap tightly with the filling, mounding the mixture slightly over the top.
8. **Wrap Mushrooms:**
   Wrap each stuffed mushroom individually with plastic wrap.
9. **Label & Store:**
   Label each mushroom, include the date, and refrigerate. Use within **4 days.**
10. **Refrigerate:**
    Place the wrapped mushrooms in a 1/3 pan and store in the cooler.