



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Spinach Stuffed Mushrooms

Ingredients

For 20 pcs

- 20 medium sized mushrooms
- 2 tbsp butter
- 2 tbspn miced
- 4 cups fresh spinach
- 8 oz cream cheese
- 1/3 cup breadcrumb
- 1/2 cup parmesan cheese

Pre heat oven to 350 F

Remove the stems of the mushrooms and mince them.

Saute the minced mushroom stems in the butter for about 5 minutes on medium heat.

Add in the fresh spinach and cook until tender.

Bring the heat down to low and add in the cream cheese and salt and pepper.

Fill each mushroom top with the spinach mixture, top with parmesan and bread crumbs, and bake for about 15 minutes